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donna hay

magazine

ISSUE 84
DEC/JAN 2016
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*Celebrate
Christmas*

festive truffles

+ your best-ever Christmas ham and pork recipes, stunning sides and star salads
plus the sweetest gifts, desserts to impress and simple entertaining ideas

KENDALL JENNER



INTRODUCING

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ESTÉE LAUDER

The image features three diamond rings arranged on a white ribbon that is coiled into a spiral. A brown ribbon is draped across the lower left portion of the frame. The rings are set in white and rose gold. The top ring has a large oval-cut pink diamond surrounded by a halo of smaller diamonds. The middle ring has a round brilliant-cut pink diamond with a similar halo. The bottom ring features a large round brilliant-cut yellow diamond with a halo of smaller diamonds. The background is a soft-focus blue and white.

Diamonds are forever

Celebrate life and love with the exquisite range of diamonds at Hardy Brothers Jewellers. From sublime pink and seductive yellow diamonds to stunning statement diamonds, there is a ring to capture your heart.

styling JUSTINE POOLE photography CHRIS COURT

Clockwise from top right: 18ct White and Rose Gold Oval Cut Fancy Pink Halo Ring TDW 0.97ct, \$99,800; 18ct White and Rose Gold Round Brilliant Cut Ring TDW 1.94ct, \$48,280; 18ct White and Rose Gold Round Brilliant Cut Fancy Pink Halo Diamond Ring TDW 1.67ct, P.O.A. TDW = Total Diamond Weight.



From left to right: 18ct White Gold Princess Cut Diamond Ring TDW 1.13ct, \$16,499; 18ct White Gold Cushion Cut Halo Diamond Ring TDW 1.46ct, \$11,499; 18ct White Gold Emerald Cut Diamond Trilogy Ring TDW 2ct, \$21,799. TDW = Total Diamond Weight.



From top: 18ct White and Yellow Gold Cushion Cut Diamond Halo Ring TDW 0.73ct, \$6,299; 18ct White and Yellow Gold Radiant Fancy Yellow and Diamond Ring TDW 9ct, P.O.A.; 18ct White and Yellow Gold Round Brilliant Cut Fancy Yellow Diamond Halo Ring TDW 4.32ct, \$69,799. TDW = Total Diamond Weight.

a thing of beauty

With a beautiful selection of spectacular gems in eye-catching settings, there's a unique piece waiting for you at Hardy Brothers Jewellers. Fall in love with the range of engagement and wedding rings that have been created to capture the intensity of your romance. From simple to extravagant, you can design your own ring with one of Hardy Brothers' master jewellers, so you have the ring you desire forever. Whatever your budget, Hardy Brothers Jewellers has a beautiful piece instore to suit your style. To view the full range or make an appointment for a personal consultation, visit hardybrothers.com.au or call 1300 231 393.



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it's a necessity.

Shannon Bennett goes to great pains to source real food from farmers he trusts. So the last thing he wants is to see the cooking process destroy a food's natural flavour, texture and goodness. Which is why you'll find a Miele Steam Oven in all his kitchens. But just as Shannon is no ordinary chef, a Miele Steam Oven is no ordinary steamer. Whipping up three amazingly innovative dishes simultaneously (think Steamed Asian Chicken and fabulous desserts) with no transfer of flavours, is just one of its party tricks.

Available in a range of models, including built-in and benchtop. You can find out more, book into a steam cooking demonstration or discover Shannon's recipes at www.miele.com.au/steamcooking



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hello

I love Christmas for its spirit of togetherness – the excuse for long (sometimes quite rowdy!) lunches with loved ones, lots of catch-ups and, of course, time spent sharing and enjoying amazing food.

I've hosted more than a few of those long Christmas lunches over the years, and one thing that has always served me well, is keeping it simple. I always like to build a relaxed menu around a few of the classics – for me, that always starts with a beautiful glazed ham or a perfectly crispy pork – then I add a variety of sides and, of course, a show-stopping dessert that's as easy as it is impressive. This issue is packed with ideas to help you through what we all know can sometimes be a stressful day. Our recipes for the best-ever ham, roast chicken and pork, plus our stunning selection of side dishes (page 121), are guaranteed crowd-pleasers you can rely on, even when the festive season is at its most frantic. I'm also loving our Quick Fixes this issue (page 45), with the easiest dips and nut mixes you can throw together in a snap when entertaining – they're perfect to take to parties, too.

For me, the best celebration is always topped off with a spectacular dessert, and you need look no further for your next sweet masterpiece than our luscious trifle feature (page 158) – these treats are all set to steal the scene at your festive table (and I guarantee your guests will be talking about them for years to come!). Then, all that's left to do is keep the drinks topped up and settle in to share an enjoyable feast with all the ones you love. Thanks for spending another year with us – we have some exciting and innovative changes planned for 2016 that I can't wait to share with you but, for now, I'd just like to say a very Merry Christmas and Happy Holidays to you and yours. We wish you all the best!

Donna



Create the ultimate Christmas street party for your neighbours and friends with our menu on page 106.

recipes we love

*artichoke and
dukkah hummus*

*spiced sugar and
pecan – crusted ham
with whiskey glaze*

*raspberry and
chocolate frozen trifle*

Sweet gift ideas

Whoever you need to treat this Christmas – babysitters, teachers, neighbours or just your lucky friends – there's nothing sweeter than a gift you've made yourself. This issue is packed with the cutest ideas, from chewy honey caramels (page 170) to the most divine truffles (page 146) and lovely wrapping ideas. I'm whipping up a batch for my favourite dry cleaner – she's been very good to me this year!



needs, wants, must-haves



holiday wish list

Here are a few of my picks for gifts and treats this festive season, as well as stylish essentials and the best beauty products to beat the summer heat.

BEACH SEASON After a refreshing ocean dip, this organic cotton beach towel from Jac+ Jack is perfect for stretching out on the sand. Handwoven in India, it's so light and soft. The sleek and uncomplicated swimsuits from Matteau Swim have also caught my eye this season – this one gives the perfect silhouette.

TWILIGHT NIGHTS As sunny days give way to balmy nights, I love lighting up the room with a fragrant candle, and these luxe editions also make a thoughtful Christmas gift! The coconut wax candle from Cocolux smells so much like summer with its sweet, tropical infusions – and I love the copper tin.

OFF THE CUFF These smart statement bracelets from Hermès are on the top of my Christmas wish list this year. There are a rainbow of colours to choose from, but I adore slim black enamel with a rose-gold finish for a striking yet classic look.

IN THE BAG You can't beat a bucket bag to fit in all your bits and pieces – there's room to throw in my iPad or a book, and a scarf for cooler nights. This stylish pair from Scanlan Theodore come in soft or raw leather – the rose colour is my pick for summer!

FAST FACIAL The summer sun can dry out my skin, so when I need a quick boost of hydration, La Mer's cotton masks saturate with nourishing marine extracts – it's like an instant facial! And when I'm up early for a shoot, my make-up artist, Craig, always arms me with the SK-II Signs Eye Masks, which miraculously brightens and tightens. ■



STYLING EMMALY STEWART PHOTOGRAPHY CHRIS COURT. CLOCKWISE FROM TOP LEFT: EMPIRE STRIPE BEACH TOWEL FROM JAC+ JACK. THE MAILLOT FROM MATTEAU SWIM. SMITH CO VIOLET LEAF LEMON BALM BASIL CHEMISTRY CANDLE FROM THE AROMATHERAPY CO. LARGE FENÊTRE OUVERTE CANDLE FROM HERMÈS. TILLY SOY WAX CANDLE BY ROSIE JANE FROM MECCA. CANDLESMITH TOBAGO FROM GASCOIGNE AND KING. TONKA BEAN AND LIME ZEST COCONUT WAX CANDLE FROM COCOLUX AUSTRALIA. POMEGRANATE LUXE CANDLE FROM BOUGIES DE LUXE SYDNEY. QUINCE DELUXE CANDLE FROM PALM BEACH COLLECTION. TREE HOUSE FRAGRANCED CANDLE BY BYREDO PARFUMS FROM MECCA. BRACELETS CLIC-CLAC IN ARDOISE, NOIR AND EXTRA LARGE NOIR. SOFT BUCKET BAG IN NERO & RAW BUCKET BAG IN LIGHT ROSE FROM SCANLAN THEODORE. THE HYDRATING FACIAL FROM LA MER. SIGNS EYE MASK FROM SK-II. SEE DIRECTORY FOR STOCKIST DETAILS.

DREAMY DESSERTS

These mouth-watering creations are the perfect end to a sizzling summer's day. Made using Weis Creamy Frozen Yoghurts and Sorbet Exotics, they are delicious feel-good desserts with a difference.

styling DONNA HAY *photography* WILLIAM MEPPEN

caramelised fig, pistachio
and filo sundae with brown
sugar caramel

50g unsalted butter, melted
2 tablespoons brown sugar
6 sheets filo (phyllo) pastry
4 scoops Weis Caramelised Fig
Creamy Frozen Yoghurt

¼ cup (35g) slivered pistachios
2 figs, halved

brown sugar caramel
1 cup (175g) brown sugar
½ cup (125ml) single (pouring) cream
80g unsalted butter, chopped

Preheat oven to 200°C (400°F). To make the brown sugar caramel, place the sugar, cream and butter in a small saucepan over medium heat. Cook for 5 minutes, stirring, or until the sugar has dissolved. Set aside to cool.

Place the melted butter and brown sugar in a small bowl and mix to combine. Brush a sheet of filo with the butter mixture. Top with a second sheet of filo and repeat layering with remaining filo and butter mixture. Place on a lightly greased large baking tray lined with non-stick baking paper and cook for 15 minutes or until golden.

To serve, break the filo into shards and divide between 4 plates. Top with 1 scoop of the frozen yoghurt and serve with pistachio, fig and brown sugar caramel. Serves 4.



char-grilled mango and coconut crumble sundae

½ cup (75g) plain (all-purpose) flour
½ cup (40g) shredded coconut
¼ cup (55g) caster (superfine) sugar
40g unsalted butter, melted
2 tablespoons caster (superfine) sugar, extra
2 mangoes, cheeks cut
4 scoops Weis Mango and Toasted Coconut
Creamy Frozen Yoghurt

Preheat oven to 160°C (325°F). To make the crumble, place the flour, coconut, sugar and butter in a bowl and mix to combine. Place on a lightly greased baking tray lined with non-stick baking paper. Cook for 10–15 minutes or until golden. Set aside to cool. Heat a char-grill pan over high heat. Place the extra sugar on a plate and press the mango cheeks, flesh-side down, into the sugar. Grill for 30 seconds each side or until golden and charred. To serve, place the mango cheeks on plates, top with a scoop of the frozen yoghurt and spoon over the coconut crumble. Serves 4.



pineapple coconut and lime sorbet sandwiches

125g unsalted butter, softened
⅓ cup (75g) caster (superfine) sugar
1 teaspoon finely grated lime rind
1 egg
¼ cup (20g) desiccated coconut
1½ cups (325g) plain (all-purpose) flour, sifted
10 scoops Weis Sorbet Exotics Pineapple Coconut and Lime

Preheat oven to 180°C (350°F). Place the butter, sugar and lime rind in the bowl of an electric mixer and beat for 6–8 minutes or until pale and creamy. Add the egg and beat for 2 minutes or until combined. Add the coconut and flour and beat until the mixture just comes together to form a smooth dough. Roll the dough out between 2 sheets of non-stick baking paper to 5mm thick.

Using a 6½cm round cutter, cut out 20 rounds, re-rolling the dough as necessary. Place on 2 large lightly greased baking trays lined with non-stick baking paper and cook for 8–10 minutes or until golden. Allow to cool for a few minutes before transferring to a wire rack to cool completely.

Place scoops of sorbet on half the biscuits and sandwich together with the remaining biscuits. Using a palette knife smooth the edge of the sorbet. Serve immediately or freeze until ready to use. Makes 10.





blood orange and lime mojito

½ cup (125ml) white rum
3 cups (750ml) cold sparkling blood orange juice
½ cup mint sprigs, plus extra to garnish
1 lime, thinly sliced, plus extra to garnish
4 scoops Weis Sorbet Exotics Blood Orange
and Tahitian Lime

Place the rum and sparkling blood orange juice in a jug and stir to combine. Divide the mint and lime between 4 x 500ml glasses and muddle gently to combine. To serve, place a scoop of sorbet in each glass and pour the blood orange and rum mixture into each glass. Garnish with extra mint and lime to serve. Serves 4.

real good, feel-good summer inspirations

Move over ice-cream, there's a new range of refreshing frozen treats available from Weis, including creamy frozen yoghurts and exotic sorbets. Deliciously rich and smooth, Weis Creamy Frozen Yoghurts are made with natural, gourmet ingredients, and flavours include Caramelised Fig, Mango and Toasted Coconut, and Vanilla Bean. The enticing range of Weis Sorbet Exotics bring together tempting fruity flavours, such as Blood Orange and Tahitian Lime, Pineapple, Coconut and Lime, and Raspberry and Lemon Myrtle, for an irresistible dessert with a difference.



FOR MORE INFORMATION AND
RECIPES, VISIT WEIS.COM.AU



celebrate



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every day

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WASABI SECRET No.58

TOKYO TARTAR

Wasabi goes way beyond a sushi topping, so we're sharing our secret recipes with you. Shh, don't tell anyone!



Tokyo Tartar Serves 4

Ingredients

- 2 tsp S&B Wasabi Paste
- ½ cup mayonnaise
- 1 tbsp capers, drained & finely chopped
- 2 tbsp gherkins, drained & finely chopped
- 1 tbsp fresh parsley, finely chopped
- Salt & pepper

Method

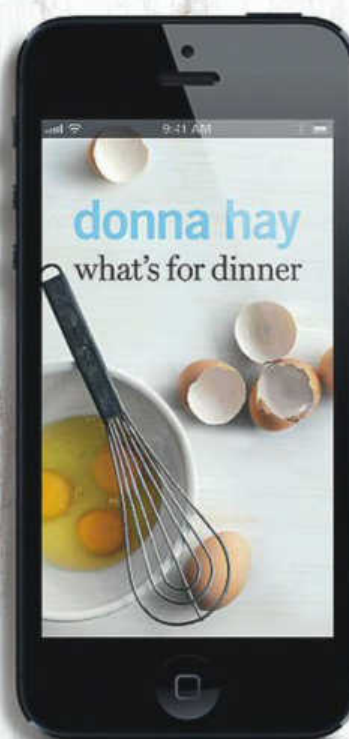
1. Mix S&B Wasabi Paste, mayonnaise, capers, gherkins & chopped parsley. Season with salt & pepper.
2. Serve with tempura, fish & chips or use as a dipping sauce.

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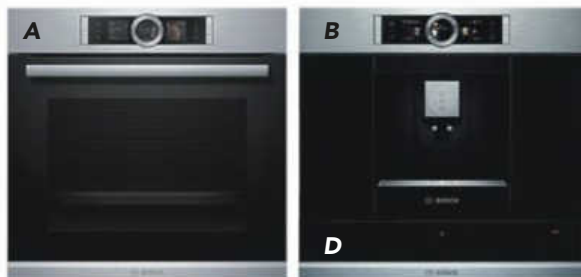


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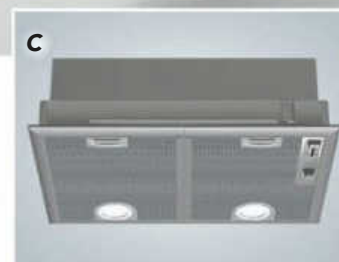
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easy weeknights | 10 in 20

The busy lead-up to Christmas calls for smart, simple meals that are ready in a flash. These fresh dinners have your weeknights covered.

photography CHRIS COURT styling STEVE PEARCE



ONE

sesame-crusted salmon with wasabi slaw

½ cup (100g) whole-egg mayonnaise
1 teaspoon wasabi paste
¼ cup (60ml) lime juice
sea salt and cracked black pepper
2 cups (160g) shredded white cabbage
1 Lebanese cucumber, peeled, seeded and sliced
1 cup (140g) frozen podded edamame, blanched
¼ cup (40g) sesame seeds
4 x 180g salmon fillets, skin removed and halved
1 tablespoon extra virgin olive oil
coriander (cilantro) leaves, to serve

Place the mayonnaise, wasabi, lime juice, salt and pepper in a small bowl and mix to combine. Place the cabbage, cucumber and edamame in a large bowl. Add half the wasabi dressing, toss to combine and set aside.

Place the sesame seeds on a small tray. Press 1 side of each salmon fillet in the seeds to coat. Heat the oil in a large non-stick frying pan over medium heat. Add the salmon and cook for 3–4 minutes each side or until golden and just cooked through. Divide the slaw among plates and top with the salmon, coriander and remaining dressing. Sprinkle with pepper to serve. Serves 4.



TWO

A light parmesan crumb, mustard and a sweet apple salad ensures this pork is perfect for mid-week entertaining.

quinoa-crumbed mustard pork chops with apple salad

¼ cup finely chopped flat-leaf parsley leaves
1 cup (190g) quinoa flakes
½ cup (40g) finely grated parmesan
sea salt and cracked black pepper
4 x 180g pork chops, trimmed
1 tablespoon Dijon mustard, plus extra to serve
2 tablespoons extra virgin olive oil
2 cups micro (baby) red-vein sorrel leaves or baby spinach leaves
1 small red apple, thinly sliced

Place the parsley, quinoa flakes, parmesan, salt and pepper in a bowl and mix to combine. Brush each of the pork chops with mustard and press into the quinoa mixture to coat.

Heat the oil in a large non-stick frying pan over medium heat. Add the pork and cook for 3–4 minutes each side or until golden brown. Remove from the heat and allow to rest for 5 minutes.

Place the sorrel, or spinach, and apple in a large bowl and toss to combine. Serve the pork with the salad and extra mustard. Serves 4.



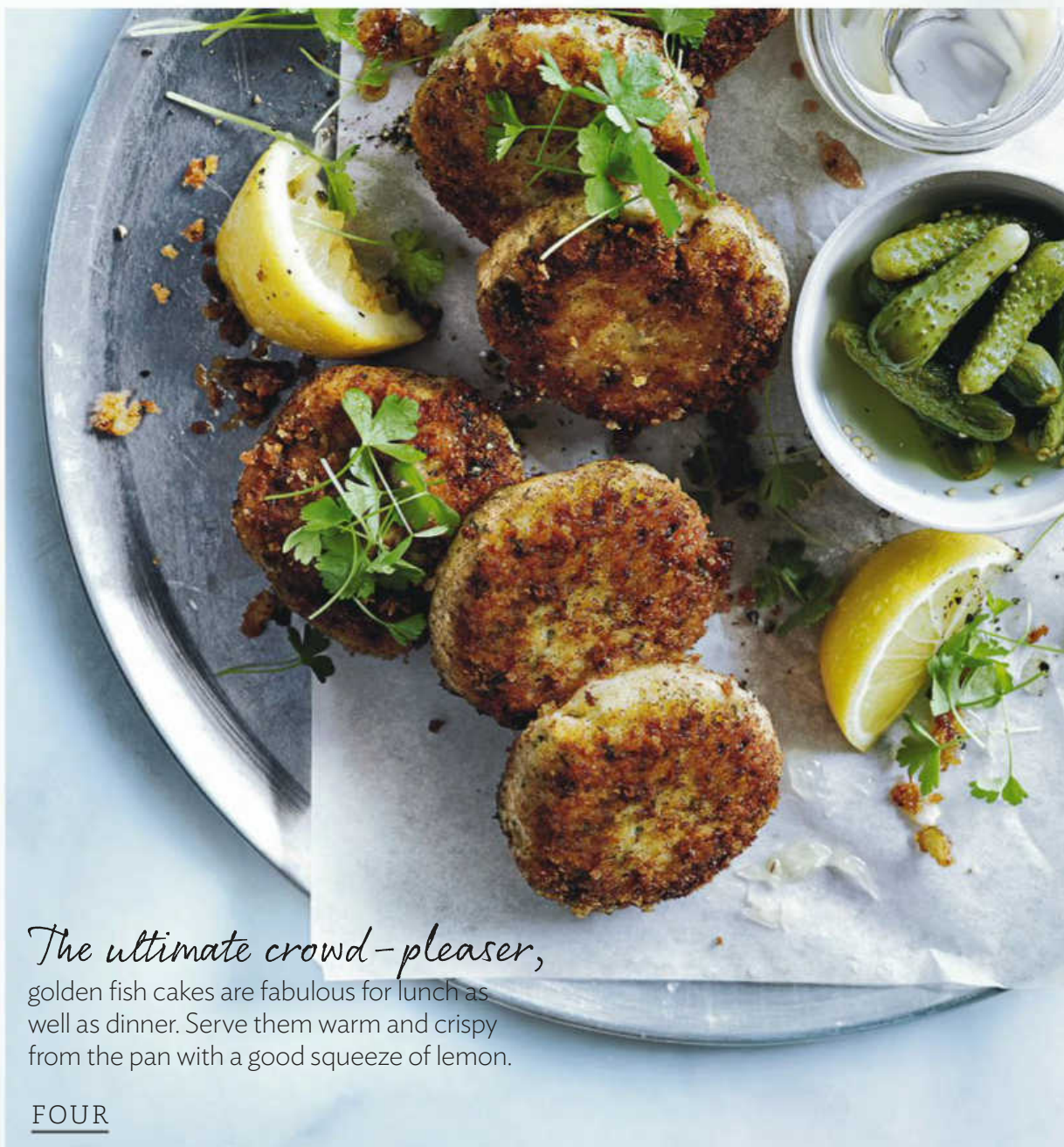
THREE

chilli garlic prawns with flatbread

16 large green (uncooked) prawns (shrimp),
peeled, deveined and tails intact
sea salt and cracked black pepper
2 tablespoons extra virgin olive oil
2 cloves garlic, thinly sliced
1 long red chilli, thinly sliced
6 sprigs thyme
4 small flatbreads
watercress sprigs, to serve
½ cup (120g) store-bought baba ghanoush, to serve

Thread the prawns onto short metal skewers and sprinkle with salt and pepper. Heat the oil in a large non-stick frying pan over high heat. Add the garlic, chilli and prawn skewers and cook, turning, for 4–5 minutes or until golden and just cooked through. Add the thyme and cook for a further 1 minute.

Serve the prawn skewers with the flatbreads, watercress and baba ghanoush. Serves 4.



The ultimate crowd-pleaser,
golden fish cakes are fabulous for lunch as
well as dinner. Serve them warm and crispy
from the pan with a good squeeze of lemon.

FOUR

dill and butter bean fish cakes

500g firm skinless white fish fillets, roughly chopped
¼ cup (45g) cornichons, plus extra to serve
½ cup dill sprigs
1 tablespoon Dijon mustard
400g can butter (lima) beans, rinsed and drained
sea salt and cracked black pepper
1 cup (75g) panko (Japanese) breadcrumbs
¼ cup (60ml) extra virgin olive oil
lemon wedges and whole-egg mayonnaise, to serve
micro (baby) flat-leaf parsley leaves (optional), to serve

Place the fish, cornichons, dill, mustard, butter beans, salt and pepper in a food processor and pulse until just combined. Shape into patties, using about ⅓-cup of mixture for each, and press into the breadcrumbs to coat.

Heat 1 tablespoon of the oil in a large non-stick frying pan over medium heat. Cook the fish cakes, in batches, adding more of the oil as necessary, for 2–3 minutes each side or until golden brown. Divide among plates and serve with lemon wedges, mayonnaise, extra cornichons, and parsley, if using. Serves 4.



FIVE

tomato, chorizo and goat's curd frittata

1 tablespoon extra virgin olive oil
250g firm air-dried chorizo, cases removed and finely chopped
100g goat's curd
3 heirloom tomatoes (350g), quartered
2 cups (50g) baby kale leaves
8 eggs
1 cup (250ml) single (pouring) cream
1 cup (80g) finely grated parmesan
sea salt and cracked black pepper

Preheat oven to 220°C (425°F). Heat the oil in a 30cm round heavy-based ovenproof frying pan or baking dish over high heat. Add the chorizo and cook, stirring, for 2 minutes or until crisp. Remove the pan from the heat. Spoon the goat's curd over the chorizo and top with tomato and kale. Place the eggs, cream, parmesan, salt and pepper in a large bowl and whisk until well combined. Pour the egg mixture into the pan and cook for 15 minutes or until just set. Sprinkle with pepper to serve. Serves 4.



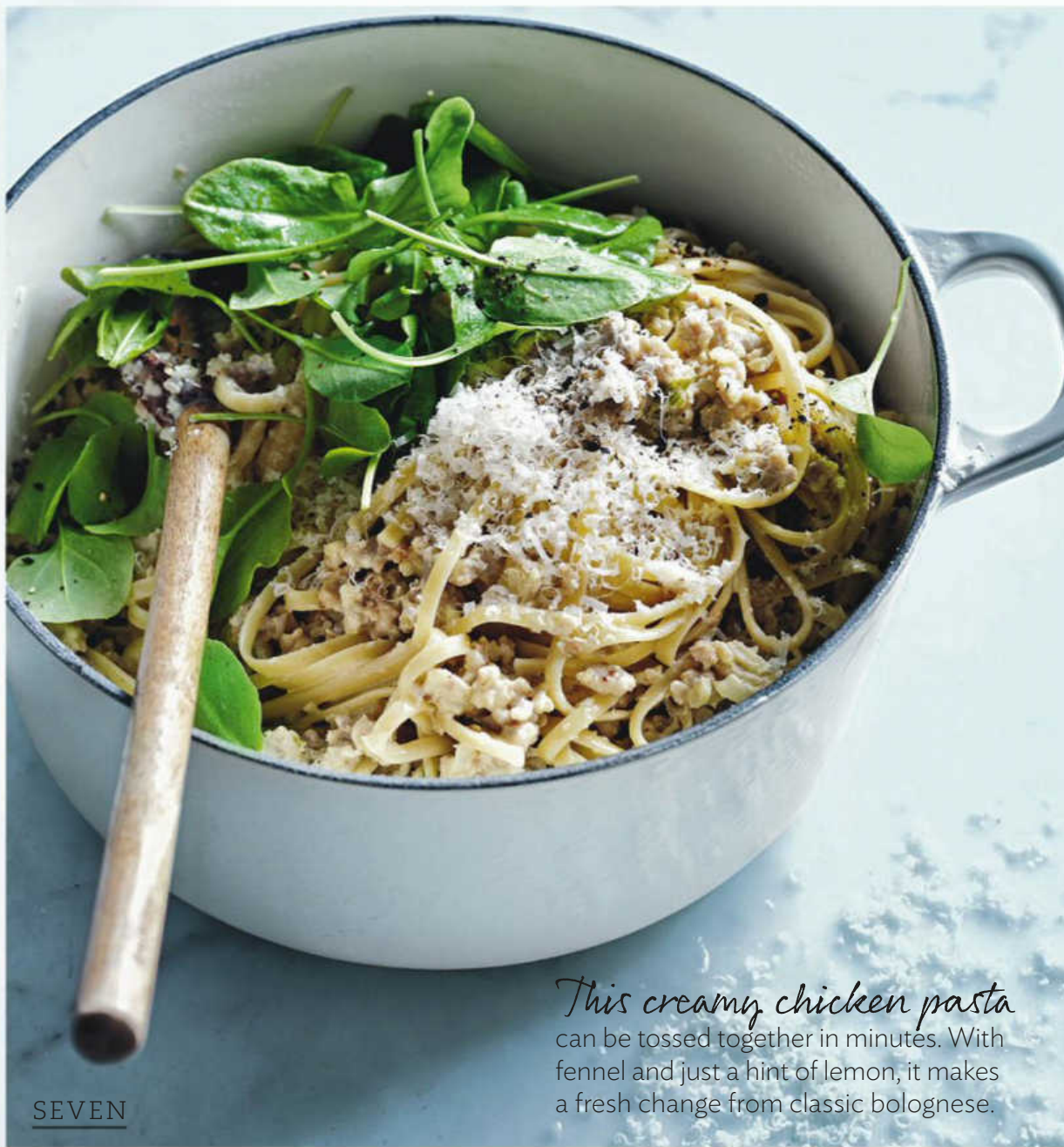
SIX

thai red curry roasted spatchcocks

½ cup (100g) store-bought red curry paste
2 tablespoons extra virgin olive oil
4 x 380g spatchcocks (baby chickens), trimmed and tied
sea salt and cracked black pepper
1 tablespoon lime juice
½ cup (125ml) coconut milk
lime wedges, to serve

Preheat oven to 220°C (425°F). Place ¼ cup (75g) of the curry paste and the oil in a large bowl and mix to combine. Add the spatchcocks, salt and pepper and toss to coat. Set aside for 10 minutes to marinate. Place the spatchcocks on a lightly greased large oven tray, discarding any excess marinade, and cook for 18–20 minutes or until golden brown and cooked through. Allow to rest for 5 minutes.

Place the remaining curry paste, the lime juice and coconut milk in a small bowl and whisk to combine. Serve the spatchcocks with the coconut curry sauce and lime wedges. Serves 4.



SEVEN

This creamy chicken pasta
can be tossed together in minutes. With
fennel and just a hint of lemon, it makes
a fresh change from classic bolognese.

chicken and fennel pasta

2 tablespoons extra virgin olive oil
1 white onion, finely chopped
1 medium fennel (340g), trimmed and finely chopped
2 cloves garlic, crushed
sea salt and cracked black pepper
500g chicken mince
1 cup (250ml) single (pouring) cream
1 tablespoon finely grated lemon rind
400g linguine
2 cups (50g) micro (baby) sorrel or baby spinach leaves
finely grated pecorino, to serve

Heat the oil in a large non-stick frying pan over high heat. Add the onion, fennel, garlic, salt and pepper and cook, stirring, for 2 minutes. Add the chicken and cook, breaking up any lumps with a wooden spoon, for 8 minutes or until golden. Reduce the heat to medium, add the cream and lemon rind and cook for a further 5 minutes.

While the chicken is cooking, cook the pasta in a large saucepan of salted boiling water for 6–8 minutes or until al dente. Drain, reserving 1 cup (250ml) of the cooking liquid. Return the pasta and reserved cooking liquid to the pan, add the chicken and fennel sauce and toss to combine. Top the pasta with the sorrel or spinach leaves, and sprinkle with pepper and pecorino to serve. Serves 4.



EIGHT

Asian-style fish burgers

are just the thing for a quick dinner on balmy nights. Simply sear the tuna on each side and sandwich with mayonnaise, vibrant greens and zesty pickled onion.

seared tuna burgers with ginger-pickled onion

- 1 white onion, thinly sliced
- $\frac{1}{4}$ cup (70g) store-bought pickled ginger, pickling liquid reserved⁺
- 4 x 100g tuna steaks
- 1 tablespoon extra virgin olive oil
- sea salt and cracked black pepper
- 4 white bread rolls, halved
- $\frac{1}{3}$ cup (100g) mayonnaise
- 1 cup snow pea (mange tout) tendrils
- $\frac{1}{2}$ cup chervil sprigs, to serve

Place the onion in a small bowl and pour over the reserved ginger pickling liquid. Set aside to pickle for 5 minutes.

Heat a large non-stick frying pan over high heat. Brush the tuna with the oil, sprinkle with salt and pepper and cook for 30 seconds each side or until cooked to your liking. Spread the base of each roll with the mayonnaise and top each with a tuna steak, the snow pea tendrils, pickled onion and chervil. Sandwich with the tops of the rolls and serve with the pickled ginger. Makes 4.

⁺ You can find jars of pickled ginger in the Asian section of the supermarket.



NINE

hot-smoked trout, poached egg and horseradish bruschetta

¼ cup (60ml) white vinegar
4 eggs
4 slices sourdough
2 tablespoons extra virgin olive oil
1 tablespoon horseradish cream
½ cup (120g) sour cream
sea salt and cracked black pepper
400g hot-smoked trout, flaked
1 cup micro (baby) salad mix (optional), to serve

To poach the eggs, bring a medium saucepan of water to a simmer over high heat. Reduce the heat to low, add the vinegar and use a wooden spoon to create a gentle whirlpool. Crack each egg into a small bowl and gently slide into the water. Poach the eggs for 3–4 minutes and remove with a slotted spoon. Set aside and keep warm.

Heat a char-grill pan or barbecue to high heat. Brush the sourdough with oil and cook for 1 minute each side or until charred. Place the horseradish, sour cream, salt and pepper in a small bowl and mix to combine. Spoon the horseradish mixture onto the bread and top with the trout, eggs, pepper and salad mix, if using, to serve. Serves 4.



Packed with flavour and protein, meatballs with quinoa is dinner made easy! Keep any leftovers for lunch.

TEN

beef and veal harissa meatballs with tomato relish

300g beef mince
300g veal mince
2 tablespoons harissa paste
1 medium carrot, peeled and grated
½ cup (50g) store-bought dried breadcrumbs
1 egg, lightly beaten
sea salt and cracked black pepper
1 tablespoon extra virgin olive oil
500g truss cherry tomatoes, halved
¼ cup (60ml) vincotto
1 cup (190g) quinoa, cooked, to serve
mint and coriander (cilantro) leaves, to serve

Place the beef, veal, harissa, carrot, breadcrumbs, egg, salt and pepper in a large bowl and mix to combine. Roll tablespoons of the mixture into balls and place on an oven tray lined with non-stick baking paper. Heat the oil in a large non-stick frying pan over medium heat, add the meatballs and cook, stirring, for 10 minutes or until cooked through. Remove from the pan, set aside and keep warm.

Wipe out the pan. Add the tomato, vincotto, salt and pepper and cook for 6–8 minutes or until reduced and sticky. Divide the quinoa among plates, top with the meatballs, sprinkle with salt and pepper and serve with tomato relish and herbs. Serves 4. ■



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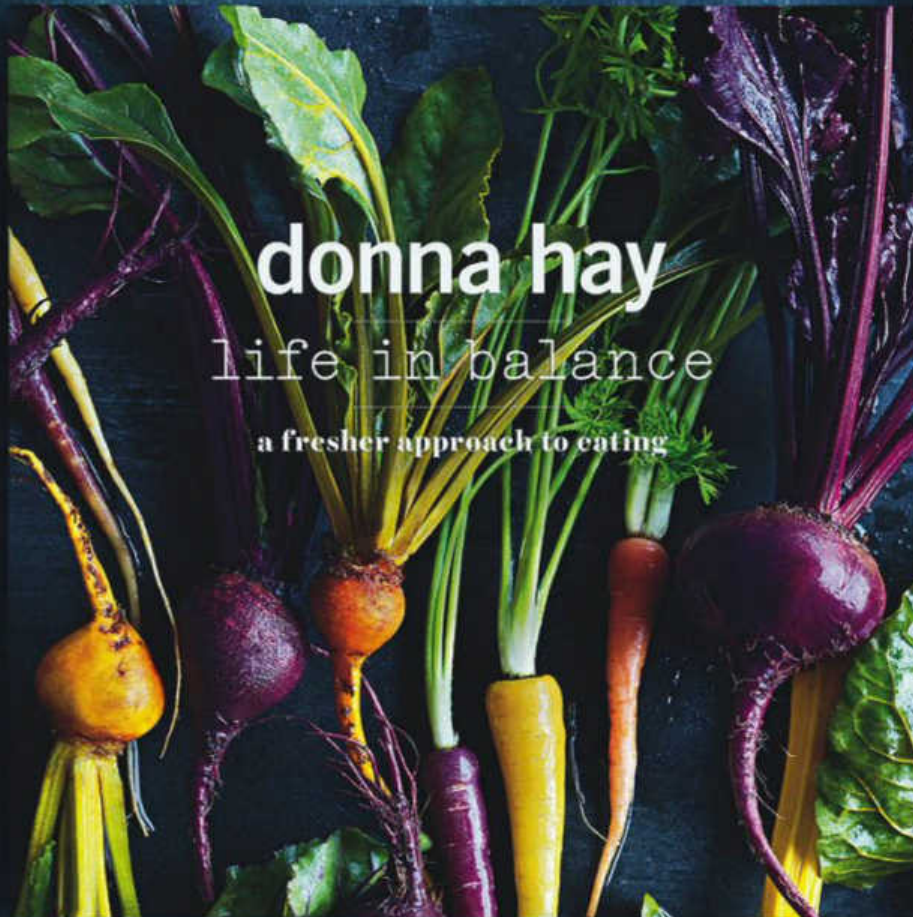


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quick fix | hummus

Entertaining season is made effortless with these clever shortcuts for dips, warm spiced nut mixes, elegant salmon bites and luscious flavoured custards.

photography CHRIS COURT styling STEVE PEARCE

artichoke and dukkah hummus

400g can chickpeas (garbanzos),
drained and rinsed
1 tablespoon tahini
1 clove garlic, crushed
¼ cup (60ml) lemon juice
1½ cups (300g) marinated artichokes, drained
sea salt and cracked black pepper
¼ cup (40g) store-bought dukkah, to serve
extra virgin olive oil and sliced baguette, to serve

Place the chickpeas, tahini, garlic, lemon juice, artichokes, salt and pepper in a food processor and process until smooth. Place on a serving plate and sprinkle with the dukkah. Drizzle the hummus with oil and serve with baguette slices. Makes 2½ cups.



spinach, feta and dill hummus with pine nuts

400g can chickpeas (garbanzos), drained and rinsed
1 tablespoon tahini
2 tablespoons lemon juice
2 cups (50g) baby spinach leaves, blanched and drained
1 cup (200g) marinated feta, drained
¼ cup (40g) pine nuts, toasted, plus extra, chopped, to serve
¼ cup dill sprigs, plus extra, chopped, to serve
sea salt and cracked black pepper
extra virgin olive oil and grissini sticks, to serve

Place the chickpeas, tahini, lemon juice, spinach, feta, pine nuts, dill, salt and pepper in a food processor and process until smooth. Place on a serving plate and sprinkle with extra dill, pine nuts and pepper. Drizzle with oil and serve with grissini. Makes 1½ cups.



smoked almond hummus with vincotto and currants

400g can chickpeas (garbanzos),
drained and rinsed
½ cup (80g) smoked almonds, plus extra,
chopped, to serve
¼ cup (60ml) lemon juice
1 tablespoon tahini
1 clove garlic, crushed
⅓ cup (80ml) water
sea salt and cracked black pepper
2 tablespoons dried currants, chopped
vincotto and extra virgin olive oil, for drizzling

Place the chickpeas, almond, lemon juice, tahini, garlic, water, salt and pepper in a food processor and process until smooth. Place on a serving plate and top with the currants and extra almond. Drizzle with vincotto and oil to serve. Makes 1½ cups.

quick fix



beetroot and cumin hummus with toasted walnuts

400g can chickpeas (garbanzos), drained and rinsed
1 tablespoon tahini
1 clove garlic, crushed
¼ cup (60ml) lemon juice
225g can baby beetroot, drained
½ teaspoon ground cumin
sea salt and cracked black pepper
¼ cup (70g) natural Greek-style (thick) yoghurt, to serve
¼ cup (25g) walnuts, toasted and chopped, to serve
micro (baby) lemon balm leaves (optional), to serve
extra virgin olive oil, for drizzling

Place the chickpeas, tahini, garlic, lemon juice, beetroot, cumin, salt and pepper in a food processor and process until smooth. Place in a serving bowl and top with the yoghurt, walnuts and lemon balm, if using. Drizzle with oil to serve. Makes 1½ cups.

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quick fix | roasted nuts

whiskey and rosemary honey nut mix

- 1½ cups (180g) pecans
- 1½ cups (240g) almonds
- 2 tablespoons honey
- ¼ cup (60ml) whiskey
- 1 tablespoon extra virgin olive oil
- 1 tablespoon sea salt flakes
- 2 sprigs rosemary

Preheat oven to 180°C (350°F). Place the pecans, almonds, honey, whiskey, oil, salt and rosemary in a bowl and toss to combine. Spread the mixture on a large baking tray lined with non-stick baking paper and cook, turning halfway, for 20 minutes or until dark golden and the whiskey has evaporated. Allow to cool before serving. Makes 3 cups.

Tip: You can keep the nut mix in an airtight container for up to one week.



smoked paprika, chilli and lime peanuts

- 2 cups (280g) salted peanuts
- ½ teaspoons dried chilli flakes
- 2 teaspoons smoked paprika
- ¼ cup (60ml) lime juice
- 1 tablespoon brown sugar
- 1 tablespoon black chia seeds
- 1 teaspoon sea salt flakes
- 1 teaspoon finely grated lime rind

Preheat oven to 180°C (350°F). Place the peanuts, chilli, paprika, lime juice, sugar, chia seeds and salt in a bowl and toss to combine. Spread the mixture on a large baking tray lined with non-stick baking paper and cook, turning halfway, for 20 minutes or until golden. Add the lime rind and toss to combine. Allow to cool before serving. Makes 2 cups.

Tip: You can keep the nut mix in an airtight container for up to one week.

quick fix

brown sugar, orange and smoked salt pecans

1 eggwhite
2 cups (240g) pecans
2 teaspoons finely grated orange rind
2 tablespoons white (granulated) sugar
1 tablespoon brown sugar
1 tablespoon smoked sea salt flakes⁺

Preheat oven to 160°C (325°F). Place the eggwhite in a large bowl and whisk until foamy. Add the pecans to the eggwhite and toss to coat. Place the orange rind and both the sugars in a separate bowl and mix to combine. Add the sugar mixture to the pecans and toss to combine. Spread the pecans on a large baking tray lined with non-stick baking paper and cook for 10 minutes or until dry and golden. Sprinkle with the salt. Allow to cool before serving. Makes 2 cups.

⁺ Smoked sea salt flakes are available from selected supermarkets, delicatessens or spice shops. You can also use regular sea salt flakes.

Tip: You can keep the nut mix in an airtight container for up to one week.





quick fix

maple and mustard pretzel nut mix

- 1 cup (100g) walnuts
- ½ cup (80g) almonds
- 1 cup (150g) cashews
- 1 cup (50g) pretzels
- 1 tablespoon black sesame seeds
- 1 tablespoon Dijon mustard
- 1 tablespoon extra virgin olive oil
- 1 teaspoon yellow mustard seeds
- 2 tablespoons maple syrup
- 1 teaspoon sea salt flakes

Preheat oven to 180°C (350°F). Place the walnuts, almonds, cashews, pretzels, sesame seeds, mustard, oil, mustard seeds, maple syrup and salt in a bowl and toss to combine. Spread the mixture on a large baking tray lined with non-stick baking paper and cook, turning halfway, for 15 minutes or until dark golden. Set aside to cool before serving. Makes 3½ cups.

Tip: You can keep the nut mix in an airtight container for up to one week.

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the taste of summer

Enjoying a barbecue is the perfect end to a hot day. These delicious kebabs combine the rich flavour of Lemnos Haloumi with zesty lemon and fresh mint.

haloumi and zucchini kebabs

- 2 zucchini, ends trimmed, cut into 1cm-thick slices
- 1 bunch asparagus, woody ends trimmed, cut into 3cm pieces
- 180g pkt Lemnos Haloumi, cut into 2cm cubes
- 1 tablespoon olive oil
- ½ teaspoon dried chilli flakes
- 1 lemon, zested, juiced, plus extra wedges, to serve
- ½ cup small mint leaves

Preheat a chargrill on high. Thread the zucchini, asparagus and haloumi evenly among 12 bamboo skewers. Lightly brush with oil and sprinkle with chilli flakes.

Cook kebabs on grill for 2 minutes each side or until lightly charred and tender. Transfer to a platter. Sprinkle with zest and mint. Drizzle with juice and serve with lemon wedges. Serves 4.

Add some cherry tomatoes and red capsicum for a splash of colour and juicy flavour.

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Lemnos Haloumi is delicious on its own – pan-fried, grilled or baked with a squeeze of lemon. It's also a great addition to a salad, mezze plate, lasagne, pasta and vegetable bake. Hearty and filling, Lemnos Haloumi is the perfect substitute for meat on a barbecue. Lemnos Fetta Cheese adds instant flavour to pasta dishes, risottos, pizza toppings, sauces, salads and pastries.

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 **Lemnos**



quick fix | smoked salmon

smoked salmon, wasabi and radish finger sandwiches

250g cream cheese, softened
2 teaspoons wasabi paste
2 teaspoons finely grated lime rind
8 thick slices white bread
1 bunch radishes (500g), thinly sliced
8 slices (250g) smoked salmon
micro (baby) shiso leaves (optional), to serve
cracked black pepper, to serve

Place the cream cheese, wasabi and lime rind in a small bowl and mix to combine. Spread each slice of bread with a little of the cream cheese mixture. Top half the slices with radish and sandwich with remaining bread, cream cheese-side down. Spread the remaining cream cheese mixture on the top of each sandwich and top each with 2 slices of the salmon. Cut the crusts from each sandwich and slice into three fingers. Sprinkle with shiso leaves, if using, and pepper to serve. Makes 12.



smoked salmon, mascarpone and tarragon pâté

250g mascarpone
1/3 cup tarragon leaves
1 tablespoon Dijon mustard
1 teaspoon finely grated lemon rind
1 tablespoon lemon juice
cracked black pepper
300g smoked salmon, chopped
salmon roe, to serve
seeded crackers, to serve

Place the mascarpone, tarragon, mustard, lemon rind, lemon juice and pepper in a food processor and process until smooth. Add the smoked salmon and pulse until just combined. Divide between serving bowls or sterilised jars and top with salmon roe. Serve the pâté with seeded crackers. Serves 6.

Tip: The pâté will keep refrigerated for 2–3 days.



smoked salmon, avocado and pickled chilli rice paper rolls

8 x 16cm rice paper rounds
8 slices (250g) smoked salmon
1 carrot, peeled and shredded
1 Lebanese cucumber, shredded
1 avocado, thinly sliced
½ cup coriander (cilantro) leaves
black sesame seeds, micro (baby) mint leaves (optional)
and store-bought pickled chilli⁺, to serve

Place 1 rice paper round in a large bowl of warm water for 10 seconds to soften. Place on a clean surface and allow to soften for a further 5–10 seconds. Place 1 slice of the smoked salmon in the centre of the round, top with a little of the carrot, cucumber, avocado and coriander, and roll to enclose. Repeat with the remaining ingredients to make 8 rolls. Cut the rolls in half and sprinkle with sesame seeds and mint, if using. Serve with pickled chilli. Makes 16.

⁺ Pickled chilli is available from Asian supermarkets.



mini salmon, pink peppercorn and ricotta quiches

extra virgin olive oil, for greasing
3 sheets store-bought puff pastry, thawed
1 cup (240g) fresh ricotta
250g smoked salmon, torn
4 eggs, lightly beaten
½ cup (125ml) single (pouring) cream
1 tablespoon crushed pink peppercorns, plus extra to serve
micro (baby) lemon verbena leaves (optional), to serve

Preheat oven to 200°C (400°F). Lightly grease 12 x ½-cup-capacity (125ml) muffin tins with oil. Cut 12 x 12cm rounds from the pastry and press into the prepared tins. Divide the ricotta and salmon between the pastry cases. Place the egg and cream in a bowl and whisk to combine. Pour the egg mixture into the pastry cases, sprinkle with the pepper and cook for 20 minutes or until golden and cooked through. Sprinkle with lemon verbena leaves, if using, and extra pepper to serve. Makes 12.



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Prep Time 10 mins | Cook Time 8 mins



Chicken with Soba Noodles & Garlic Sauce for 4

Ingredients 270 g Hakubaku Organic Soba Noodles (cooked as per pack, drained & cooled) 2 small Chicken breasts (trimmed & sliced thin) 2 Spring onions (thinly sliced, on angle) 1 tbsp Fresh ginger (grated) 2 tbsps Rice wine 2 tbsps Extra virgin olive oil 2 Cloves garlic (crushed) 2 tbsps Dark soy 1 tsp Chilli oil 1 tbsp Mirin 1 tsp Sugar ½ cup Coriander sprigs (as garnish)

Method Combine the chicken, spring onions, ginger, rice wine & olive oil. Pre-heat a grill pan & grill chicken on both sides until fully cooked. Combine chicken & noodles in a bowl. Mix the garlic, soy, mirin, sugar & chilli oil. Pour over the noodles & chicken, toss & coat well. Garnish with coriander sprigs.



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The Kokumotsu Company

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For more recipes visit
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Waterthins Choc *Twists* are delicious crispy layers of pastry entwined with choc flakes. Perfect with an after dinner beverage or just enjoying an indulgent moment on your own.

quick fix | custard

ginger caramel custard

2 cups (500g) good-quality store-bought custard

¼ cup (75g) store-bought caramel

1½ teaspoons ground ginger

2 gingernut biscuits, crushed

Place the custard, caramel and ginger in a bowl and whisk to combine. Sprinkle with the biscuit to serve. Makes 2 cups.



chocolate orange custard

50g 70% dark chocolate, chopped, plus extra,
grated, to serve
2 cups (500g) good-quality store-bought custard
1 tablespoon finely grated orange rind

Place the chocolate, custard and half the orange rind in a small saucepan over medium heat. Cook, stirring, for 2 minutes or until the chocolate is melted and the custard is warmed through. Sprinkle with extra chocolate and remaining orange rind to serve. Makes 2 cups.





cherry and brandy swirl custard

- ½ cup (160g) black cherry jam
- 1 tablespoon brandy
- 1 teaspoon vanilla extract
- 1 tablespoon honey
- 2 cups (500g) good-quality store-bought custard

Place the jam, brandy, vanilla and honey in a small bowl and mix to combine. Using a hand-held stick blender, blend the jam mixture until smooth. Place the custard in a bowl and swirl the jam mixture through to serve. Makes 2 cups.

rum and raisin maple custard

¼ cup (35g) raisins

¼ cup (60ml) maple syrup

2 tablespoons rum

2 cups (500g) good-quality store-bought custard

Place the raisins, maple syrup and rum in a small saucepan over medium heat. Bring to a simmer and cook for 3 minutes or until thick and syrupy. Place the custard in a saucepan over medium heat and stir until warmed through. Swirl through the rum and raisin mixture to serve. Makes 2 cups. ■





IN GOOD TASTE

Rachel's Gourmet Greek Dessert Yoghurt

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how to cook | pavlova

Is there anything quite so festive as pavlova? Adorned with pillows of cream and tart ruby red fruits, the sweet, delicate shell of meringue encases a soft marshmallow surprise. Master this heavenly dessert with our simple step-by-step recipe.

photography CHRIS COURT styling STEVE PEARCE





classic pavlova

225ml eggwhites (approximately 6 x 60g eggs)
 1½ cups (330g) caster (superfine) sugar
 1½ teaspoons white vinegar
 1½ cups (375ml) single (pouring) cream
 1 cup (125g) fresh raspberries
 1½ cups (250g) white cherries, stems intact
 icing (confectioner's) sugar, for dusting

Preheat oven to 150°C (300°F). Place the eggwhite in the bowl of an electric mixer and whisk on high speed until stiff peaks form. Gradually add the sugar, 1 tablespoon at a time, waiting 30 seconds between each addition. Once all the sugar has been added, scrape down the sides of the bowl with a spatula and whisk for a further 6 minutes or until the mixture is stiff and glossy. Add the vinegar and whisk for 4 minutes or until glossy and combined. Pile spoonfuls of the meringue onto a baking tray lined with non-stick baking paper and, using a spatula, shape to form a 20cm mound. Reduce the oven temperature to 120°C (250°F) and bake for 1 hour 30 minutes or until dry and crisp to the touch. Turn the oven off and allow the pavlova to cool completely in the oven.

Place the cream in a bowl and whisk until soft peaks form. Place the pavlova on a cake stand or plate and top with the cream, raspberries and cherries. Dust with icing sugar to serve. Serves 10. ■



tips + tricks

+ Measure your eggwhites as the recipe states – egg sizes do vary.
 + To ensure your eggwhites are perfectly voluminous when beaten, use fresh eggs at room temperature. When the mixture is stiff and glossy, the sugar should be completely dissolved. To test, rub a little of the mixture between your fingertips. If gritty, continue to whisk.

santa's little helper

Orchard's ready-to-roll icing will make all your Christmas decorating wishes come true. It's so easy to use, simply roll out the icing, colour it, shape it and off you go. Made with premium ingredients, this ready-made icing is the perfect go-to decorating solution this festive season.

gingerbread men

Here's how to decorate your jolly Christmas gingerbread men with Orchard Icing! Using a gingerbread man cookie cutter, cut out cookies and bake. Add a teaspoon of red food colouring to 500g of Orchard Icing and knead until evenly coloured and smooth.

Lightly dust a clean work surface with icing sugar and roll out icing to 3mm thick. Using the same cookie cutter, cut gingerbread men shapes out of the icing. Using a 3cm round cutter, trim the head from the icing at the gingerbread man's neckline and discard. Lightly brush the cookies with water and gently press the icing onto each cookie. Decorate with edible silver balls to make shiny little buttons for your gingerbread man's clothes!

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we love | staff shortcuts

The festive season may be keeping us busy, but that doesn't mean everyday meals have to suffer. Armed with the *donna hay* magazine team's favourite kitchen shortcuts, straight from the pantry, a simple and flavourful feast is just a few quick spoonfuls away.

photography CHRIS COURT styling STEVE PEARCE





KIMCHI

“This spicy Korean pickle adds a little fire and crunch to whatever I’m cooking – it’s a quick way to make dinner so much more exciting.”

Jessica, food editor

pork and kimchi pot stickers

300g pork mince
1 green onion (scallion), finely chopped
½ cup (140g) store-bought kimchi, chopped, plus extra to serve
1 tablespoon soy sauce
24 gyoza wrappers
2 tablespoons vegetable oil
1 cup (250ml) water, plus extra for brushing
Chinese black vinegar and micro (baby) mint leaves, to serve

Place the pork, onion, kimchi and soy sauce in a bowl and mix to combine. Place the gyoza wrappers on a clean surface. Place 1 tablespoon of the mixture in the centre of each wrapper. Brush the wrapper edges with water. Fold over and pinch the edges together to seal. Heat half the oil in a large non-stick frying pan over medium heat. Add ½ cup (125ml) water to the pan and add half the dumplings, seam-side up. Cover with a tight-fitting lid and cook for 5 minutes. Remove the lid and cook for 2–3 minutes or until the water evaporates and the dumplings are golden on the base. Keep warm. Repeat with remaining water, oil and dumplings. Serve with vinegar, mint and extra kimchi. Makes 24.

za'atar roasted lamb rack

2 cloves garlic, crushed
¼ cup (60ml) extra virgin olive oil
¼ cup (60ml) lemon juice
1 lemon, sliced
2 tablespoons za'atar⁺, plus extra to serve
sea salt and cracked black pepper
2 x 500g (8-bone) lamb racks, trimmed

ZA'ATAR

“This dried spice mix is a handy cheat to boost the flavour of a marinade, and it's the perfect partner for lamb.”

Pru, managing editor

Preheat oven to 200°C (400°F). Place the garlic, oil, lemon juice, lemon slices, za'atar, salt and pepper in a bowl and mix to combine. Add the lamb, toss to coat, and set aside to marinate for 15 minutes. Place the lemon slices in the base of a heavy-based baking dish and top with the lamb. Cook for 20 minutes or until cooked to medium-rare. Remove from the oven and allow to rest for 5 minutes. Serve the lamb sprinkled with extra za'atar. Serves 4.

+ Za'atar is a Middle-Eastern spice mix made from dried herbs, sesame seeds and sumac. Find it at some supermarkets and spice shops.



chipotle chilli chicken drumsticks with lime sour cream

215g can chipotle chillies in adobo sauce⁺

¼ cup (45g) brown sugar

2 tablespoons extra virgin olive oil

sea salt and cracked black pepper

12 x 150g chicken drumsticks

250g sour cream

1 tablespoon lime juice, plus extra lime wedges, to serve
coriander (cilantro) sprigs, to serve

Preheat oven to 220°C (425°F). Place the chillies and adobo sauce in a bowl and, using a hand-held stick blender, blend until smooth. Place ½ cup of the chilli sauce in a bowl and stir in the sugar, oil, salt and pepper. Add the chicken and toss to coat.

Place on a lightly greased oven tray and cook, turning halfway, for 25 minutes or until cooked through, golden and sticky. Place the sour cream and lime juice in a bowl and mix to combine.

Brush the chicken with remaining chilli sauce and serve with the lime sour cream, extra lime wedges and coriander. Serves 4.

⁺ Chipotle chillies in adobo sauce are available from some delicatessens, specialty food stores and online.

CHIPOTLE CHILLIES

“Blending up these Mexican chillies into a sauce or marinade is my go-to trick for fast smoky flavour.”

Steve, food director





char-grilled squid and pesto pasta

400g spaghetti
12 (400g) squid tubes, cleaned and cut into 3cm pieces
1 tablespoon extra virgin olive oil
sea salt and cracked black pepper
½ cup (130g) store-bought pesto

PESTO

“A jar of this herby mix is an instant meal-maker. I swirl it through pasta, use it to top skewers or drizzle on flatbread – anything!”

Donna, editor-in-chief

Cook the pasta in a large saucepan of salted boiling water for 6–8 minutes or until al dente. Drain and keep warm.

While the pasta is cooking, heat a char-grill pan or barbecue to high heat. Place the squid, oil, salt and pepper in a bowl and mix to combine. Cook the squid, in batches, for 1–2 minutes or until charred. Add the squid and pesto to the pasta and toss well to combine. Sprinkle with salt and pepper to serve. Serves 4.

tomato and buffalo mozzarella pizzas with fig vincotto

2 large store-bought flatbreads
1 tablespoon extra virgin olive oil
½ cup (120g) mascarpone
1 tablespoon finely grated lemon rind
600g heirloom tomatoes, sliced
250g buffalo mozzarella, torn
sea salt and cracked black pepper

2 tablespoons fig vincotto⁺
mint leaves, to serve

Preheat oven to 220°C (425°F). Place the flatbreads on 2 large oven trays, drizzle each with 1 teaspoon of the oil and cook for 4–5 minutes or until crisp. Spread each flatbread with the mascarpone and sprinkle with lemon rind. Top with the tomato, mozzarella, salt and pepper. Drizzle with the remaining oil and vincotto, and top with mint to serve. Serves 4.

⁺ Fig vincotto is available from delicatessens and select supermarkets.



FIG VINCOTTO

“When I want to step-up my dressing game, this sweeter and fruitier vincotto is a syrupy flavour booster for fresh pizza or salads.”

Georgie, food assistant



roast chicken with plum oyster sauce

8 chicken thigh fillets, skin on, bone in and trimmed
½ cup (180g) oyster sauce
1 tablespoon soy sauce
¼ cup (60ml) water
1 tablespoon finely grated ginger
2 cloves garlic, crushed
1 long red chilli, thinly sliced
4 plums, quartered
micro (baby) shiso leaves, to serve

Preheat 220°C (425°F). Place the chicken in a deep-sided roasting tray. Add the oyster sauce, soy, water, ginger, garlic and chilli, and toss to combine. Turn the chicken skin-side down and cook for 15 minutes. Turn the chicken over, add the plum and cook for a further 15 minutes or until the chicken is sticky, golden and the plum has caramelised slightly. Serve with shiso leaves. Serves 4.

OYSTER SAUCE

“This classic ingredient is essential for adding authentic Asian flavour to anything from stir-fry to this sweet and saucy chicken.”

Amber, food assistant

pickled chilli salmon skewers

½ cup (140g) pickled chilli⁺
2 tablespoons oyster sauce
2 tablespoons brown sugar
4 x 200g skinless salmon fillets, cut into 3cm pieces
sea salt and cracked black pepper

Place the chilli, oyster sauce and sugar in a bowl and mix to combine. Set aside a quarter of the chilli sauce. Place the salmon and remaining chilli sauce in a bowl and mix to combine. Heat a char-grill pan over high heat. Thread the salmon onto metal skewers and cook for 1–2 minutes each side or until charred. Brush with reserved chilli sauce and sprinkle with salt and pepper to serve. Serves 4.

+ Pickled chilli is available in jars from Asian supermarkets. ■

PICKLED CHILLI

“When I don’t have time to marinate, this is the sauce I turn to for automatic flavour and tangy heat.”

Eloise, copy/digital editor



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PREVIOUS PAGE: Capri **daybed**, \$2399; Riviera square stripe **cushion** in lemon, \$59.95; Riviera square plain **cushion** in lemon, \$54.95; Strokes **cushion** in lemon, \$64.95; Jasmine **table**, set of 2, \$329.95; Macedon copper and metal **bowl**, set of 3, \$84.95; Organic round large **bottle**, \$99; Egan glass **jars**, small, \$6.95, large, \$8.95; Anywhere tonal stripes **rug** in ivory and white, \$499.

LEFT: Sleek high dining **table**, \$1299; Sleek high dining **benches**, \$499 each; Riviera stripe **cushion** in green, \$54.95; Tyler **pot** (on table) in white, small, \$34.95; Boston fern in white **pot** (on table), \$19; large bamboo **bowl** in grey, \$29.95; Corsica acrylic rim **tumblers**, \$9.95 each; Pandora **hanging basket**, large, \$24.95; Beaded **hanging baskets**, small, \$59.95, large, \$79.95.

BELOW: Tobi 3 piece **dining setting**, \$1699; Structure large **vase** in matte green, \$79.95; Art Hive narrow **vase** in matte yellow, \$45; Art narrow **vase** in matte green, \$39.95; Angela small **bottle vase** in mint, \$59.95; Flora **tumblers** in clear, \$7.95 each; Melamine shallow **bowl** in mint, \$34.95; Maya **cushion** in green, \$39.95; Jaryn large **planter** in grey (in corner), \$499.95; Mother Tongue large **pot plant**, \$199.95; Agave **potted plant** (in front), \$145.

OPPOSITE PAGE: Cube modular **sofa**, \$4999; cushions, from left: Resort Tea Leaves **cushion**, \$44.95; Pacific Landscape **cushion** in green, \$69.95; Resort Tweet **cushion**, \$54.95; London round coffee **table**, \$399; Zagora aluminium **tray**, \$119.95; Revive 1.5L drink **bottle** in pale green, \$17.95; Revive **glass** in pale green, \$7.95; Anywhere bold stripes **rug** in charcoal and white, (170x240cm) \$180, (220x320cm) \$295; Carbine resin trunk **stool**, \$239; Temple **lantern** (in front), small, \$39.95; Desert **lantern**, \$89.95; Rimini outdoor **umbrella** in dove grey, \$999.



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ABOVE: Sorento 3-seater **sofa**, \$2799; Sorento rocker **chair**, \$749; Sorento lounge **chair**, \$599; Cora jute **cushion** in sand (on rocker), \$44.95; cushions on sofa, from left: Cora jute linen **cushion** in turquoise, \$54.95; Cora jute **cushion** in white, \$44.95; Jute stripe rectangular **cushion** in turquoise, \$54.95; Explorer side **tables** in white, small, \$149 each; Flora **tumblers** in blue, \$7.95 each; Santorini stripe teardrop **vase** in navy and teal, \$49.95; Atlantico blue **cafe bowl**, \$21.95; Dracena **potted plant**, \$159.95; Agave **potted plant**, \$145; Anywhere bold stripes **rug** in blue and white, (170x240cm) \$180, (220x320cm) \$295.

LEFT: Rope egg **chair**, \$1299; Entangled **cushion** in indigo/white, \$69.95; Luka **cushion** in navy, \$89.95; London round side **table**, \$299; Apsley glass hurricane **lanterns** (on table), small, \$39.95, large, \$74.95; Flora **tumbler** in blue, \$7.95 each; Jaryn small **planter** in grey, \$329.95.

OPPOSITE PAGE: Capri extension dining **table** in natural, \$2999; Capri dining **chairs** in natural, \$179 each; Artena dining **chairs** in white, \$219 each; large drop **bottle** in petrol, \$59; Agave **potted plant**, \$29.95; Fiji wine **glasses** in blue, \$9.95 each; Leopold glass hurricane **lanterns**, small, \$24.95, large, \$39.95.



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LEFT: Victoria rocker **chair** in white, \$549; Skat carver **chair** in orange, \$79; Rosy dining **chair** in taupe (on table), \$129; Rosy square folding **table** in taupe, \$299; Stax round flip-top dining **table** in orange, part of a 5-piece set, \$199; Stax **chairs** in white (stacked), \$69 each.

BELOW: Buffalo **sofa**, \$1799; Buffalo **armchair**, \$899; Luka **cushion** in orange (on armchair), \$89.95; cushions on sofa, from left: Claudia **cushion** in orange, \$69.95; Gelati **cushion** in coral/slate/orange, \$79.95; Explorer small side **table** in charcoal, \$149; Corsica acrylic rim **tumbler** (on side table), \$9.95 each; London oval concrete coffee **table**, \$599; Sage **potted plant**, \$89.95; Sierra oak base glass **hurricane**, \$59.95; Corsica acrylic rim **jug**, \$29.95; Anywhere tonal stripes **rug** in charcoal and white, \$499.

OPPOSITE PAGE: Buffalo dining **table** in Acacia, \$1499; Fior outdoor wicker tub **chairs**, \$549 each; Atlantico **pitcher** in red, \$59.95; Base **cake stand**, \$10; Corsica acrylic rim wine **glasses**, \$11.95 each; White House side **plates**, \$8.95 each; White House dinner **plates**, \$9.95 each; Simplicity 56-piece **cutlery set**, \$229.95; Boxwood **plant** round (at rear), \$19.95; extra-large treasure **bottle** in white, \$129; Lanterns, stylist's own.



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drinks | festive punch

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photography ANSON SMART styling STEVE PEARCE

blueberry, tarragon and vodka punch

1.25 litres chilled soda water
3 litres chilled old-fashioned lemonade
2 cups (500ml) vodka
2 x 125g punnets blueberries
2 lemons, thinly sliced
10 sprigs tarragon
crushed ice, to serve

Place the soda water, lemonade, vodka, blueberries, lemon slices and tarragon in a 5-litre-capacity jug and stir to combine. Top with crushed ice to serve. Serves 6–8.



elderflower and peach rosé sangria

750ml bottle chilled dry rosé
1 cup (250ml) elderflower cordial
1.25 litres chilled soda water
2 peaches, cut into wedges
mint sprigs and crushed ice, to serve

Place the wine, cordial and soda in a 2.5-litre-capacity bowl or jug. Add the peach, mint and ice and stir to combine. Serves 6–8.

apple and basil salted martini punch

3 litres chilled clear apple juice
3 cups (750ml) vodka
1 cup (250ml) white vermouth
4 green (Granny Smith) apples, thinly sliced
4 red apples, thinly sliced
2 cups basil leaves
crushed ice, to serve
sea salt flakes, to serve

Place the juice, vodka, vermouth, apple slices and basil in a 5-litre-capacity jug and stir to combine. Top with ice. Spread the salt on a plate. Dip the rims of 6 glasses into water and press into the salt to coat. Pour the punch into the glasses to serve. Serves 6–8.

watermelon, white rum and ginger punch

1 x 1.8kg watermelon, rind removed
1 cup (250ml) white rum
1.5 litres chilled ginger beer
¼ cup (60ml) lime juice
1 lime, cut into wedges
crushed ice, to serve

Place the watermelon in a blender, in batches, and blend until smooth. Place the watermelon purée, rum, ginger beer, lime juice and lime wedges in a 5-litre-capacity jug and stir to combine. Top with the crushed ice to serve. Serves 6–8. ■





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coconut sponge with
raspberry mascarpone

200g unsalted butter, softened
250g caster (superfine) sugar
4 eggs
250g sour cream, at room temperature
juice of 1 lemon, strained
2 cups (300g) self-raising (self-rising) flour,
sifted
1 cup (80g) desiccated coconut
freeze-dried or fresh raspberries (optional),
for decorating
raspberry mascarpone
500g mascarpone
1 teaspoon vanilla bean paste
250g fresh raspberries
cream cheese frosting
50g unsalted butter, softened
250g cream cheese, at room temperature
120g icing (confectioner's) sugar

Preheat oven to 160°C (325°F). Grease and line the base and sides of 2 x 18cm round springform cake tins with non-stick baking paper. Using a KitchenAid® Artisan Stand Mixer, beat the butter and sugar for 10 minutes until thick and pale. Add the eggs, one at a time, beating well after each addition. Add the sour cream and lemon juice and beat to combine. Fold through the flour and coconut to combine. Divide evenly between the tins and smooth the tops. Cook for 45–55 minutes or until cooked when tested with a skewer. Cool completely.

To make the raspberry mascarpone, place the mascarpone and vanilla in a bowl. Using a serrated knife, cut each cake in half horizontally. Place one layer on a cake stand and spread with one-third of the mascarpone mixture and scatter with one-third of the raspberries. Top with a second cake layer and repeat layering with remaining mascarpone mixture, raspberries and cake, finishing with a layer of cake. Place in the refrigerator.

To make the cream cheese frosting, attach the flat beater and beat the butter in a KitchenAid® Artisan Stand Mixer until pale. Add the cream cheese and icing sugar and beat for 6–8 minutes or until smooth. Using a palette knife, spread the frosting over the cake, scraping the edges to create a 'naked' cake effect. Scatter with freeze-dried raspberries, if using, to serve. Serves 12.



spiced peach and passionfruit pavlova

6 eggwhites
 1½ cups (330g) caster (superfine) sugar
 3 teaspoons cornflour (cornstarch)
 1 teaspoon white vinegar
 500g mascarpone
 2 teaspoons vanilla bean paste
spiced peach and passionfruit syrup
 ½ cup (110g) caster (superfine) sugar
 ½ teaspoon ground allspice
 5 cardamom pods
 1 cinnamon stick
 4 juniper berries
 ¾ cup (160ml) passionfruit pulp
 (approximately 4 passionfruit)
 ½ cup (125ml) water
 4 peaches, stones removed, thinly sliced

Preheat the oven to 160°C (325°F). Line a large KitchenAid® biscuit tray with non-stick baking paper and draw a 20cm circle on the paper.

Place the eggwhites and sugar in the bowl of a KitchenAid® Artisan Stand Mixer fitted with the whisk attachment. Whisk for 15 minutes or until thick, glossy and the sugar dissolves. Add the cornflour and vinegar and whisk until combined. Spoon the mixture into the centre of the circle template and smooth the surface. Using a small palette knife, drag the meringue from the bottom upwards into peaks. Place in the oven and reduce temperature to 100°C (210°F). Cook for 1 hour 20 minutes or until the outside is crisp and dry. Turn off the oven and allow the pavlova to cool completely in the oven with the door ajar.

To make the syrup, place the sugar, allspice, cardamom, cinnamon, juniper berries, passionfruit pulp and water in a saucepan over medium-low heat, stirring until the sugar dissolves. Simmer for 8–10 minutes or until slightly thickened. Place the peaches in a bowl and pour over the passionfruit spice mixture. Refrigerate for 1 hour.

Place the mascarpone and vanilla in a bowl and mix to combine. Gently spoon the mixture into the centre of the pavlova. Top with the spiced peach and passionfruit syrup. Serve immediately. Serves 8.



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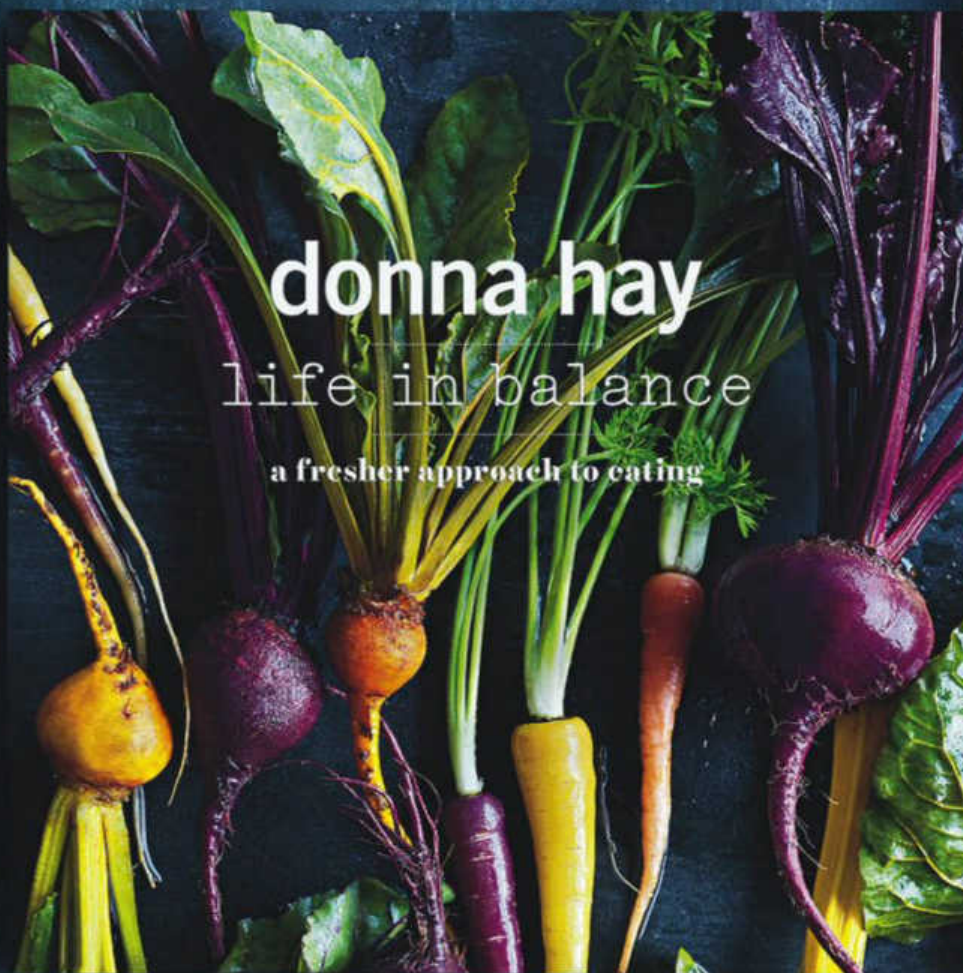
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book extract

live the good life

Food can make you feel refreshed, uplifted, cosy or indulgent – the secret, of course, is to find a balance, which is easier than you may think! These everyday recipes, from Donna's newest book *Life in Balance*, are enriched with nature's superfoods for a fresher approach to eating.

photography CHRIS COURT + WILLIAM MEPPEN styling JUSTINE POOLE





roasted zucchini lasagne



lamb skewers with tahini beetroot salad

roasted zucchini lasagne

8 medium zucchinis (courgettes) (1kg), sliced into 4mm ribbons
extra virgin olive oil, for brushing, plus 2 tablespoons extra
sea salt and cracked black pepper
1 small onion, chopped
2 cloves garlic, crushed
2 tablespoons chopped oregano
1 bunch kale (500g), trimmed and blanched
1 bunch English spinach (375g), trimmed and blanched
2¼ cups (540g) fresh ricotta
1 tablespoon finely grated lemon rind
1 cup flat-leaf parsley, finely chopped
¾ cup (75g) grated mozzarella
¾ cup (60g) finely grated parmesan
baby (micro) salad mix (optional), to serve

Preheat oven to 220°C (425°F). Place the zucchini in a single layer on baking trays lined with non-stick baking paper. Brush both sides of the ribbons with oil and sprinkle with salt. Roast for 12–14 minutes or until golden.

Heat the extra oil in a medium non-stick frying pan over medium heat. Add the onion, garlic and oregano, and cook for 4–5 minutes or until softened. Allow to cool slightly. Place the kale and spinach in paper towel or a clean tea towel and squeeze to remove any excess liquid. Roughly chop, add to the onion mixture and stir to combine. Place the ricotta, lemon rind, parsley, salt and pepper in a bowl and mix to combine. Line the base of a lightly greased 2.25-litre-capacity baking dish with one-third of the roasted zucchini. Top with half the ricotta mixture and half the kale mixture. Sprinkle with one-third of the mozzarella and parmesan. Top with half the remaining zucchini, and the remaining ricotta and kale mixtures. Sprinkle with half the remaining mozzarella and parmesan. Top with the remaining zucchini and sprinkle with the remaining mozzarella and parmesan. Bake for 10–15 minutes or until crisp and golden. Slice and serve with the baby salad mix. **SERVES 4**

lamb skewers with tahini beetroot salad

500g lamb mince
1 teaspoon dried mint
2 cloves garlic, crushed
½ teaspoon ground cumin
½ teaspoon ground coriander
1 small red onion, grated
sea salt and cracked black pepper
extra virgin olive oil, for brushing
1 medium fennel bulb (300g), trimmed and thinly sliced
¼ cup fennel fronds
1 bunch baby beetroot (300g), trimmed and thinly sliced
1 bunch golden beetroot (300g), trimmed and thinly sliced
2 cups baby (micro) red-veined sorrel leaves (optional)
½ cup mint leaves
tahini dressing
¼ cup (70g) tahini
¼ cup (60ml) apple cider vinegar
2 tablespoons maple syrup
2 tablespoons lemon juice
2 tablespoons water
sea salt and cracked black pepper

← tahini is a nutty paste made from sesame seeds, sold in jars at the supermarket

To make the tahini dressing, place the tahini, vinegar, maple syrup, lemon juice, water, salt and pepper in a bowl. Whisk to combine and set aside.

Place the lamb, dried mint, garlic, cumin, coriander, onion, salt and pepper in a large bowl and mix well to combine. Preheat a char-grill pan or barbecue to medium heat. Shape tablespoons of the lamb mixture around the ends of 15cm bamboo skewers. Brush with oil and cook, turning every 2–3 minutes, for 10 minutes or until cooked through. Place the fennel, fennel fronds, beetroot, baby sorrel, and mint leaves in a bowl and toss to combine. Top with the skewers and drizzle with the tahini dressing to serve. **SERVES 4**

raspberry swirl yoghurt pops

2 cups (560g) plain Greek-style (thick) yoghurt
½ cup (125ml) rice malt syrup⁺
1 teaspoon vanilla bean paste
2 cups (300g) frozen raspberries
¼ cup (60ml) rice malt syrup, extra⁺

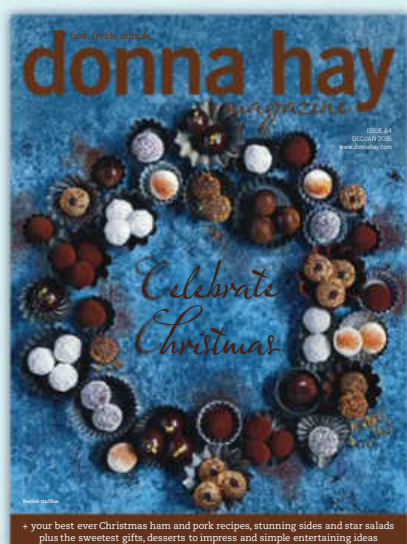
Place the yoghurt, rice malt syrup and vanilla in a bowl and mix to combine. Place ½ cup (140g) of the yoghurt mixture, the raspberries and the extra rice malt syrup in a blender and blend until smooth.

Layer alternate spoonfuls of the yoghurt and raspberry mixtures into 10 x ⅓-cup-capacity (80ml) popsicle moulds. Swirl gently using a butter knife, insert popsicle sticks and freeze for 4–5 hours or until firm. Remove the pops from the moulds to serve. **MAKES 10**

⁺ Rice malt syrup is from selected supermarkets and health food stores. ■



raspberry swirl yoghurt pops



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ADVERTISING FEATURE

white christmas

It's not Christmas without the decadent taste of Anchor cream. Deliciously rich and indulgent, Anchor cream is specifically made with cooking in mind. Enjoy it in every bite of this mouth-watering semifreddo.



raspberry cream semifreddo

1 tablespoon icing (confectioner's) sugar, sifted, plus extra, for dusting
375g fresh raspberries
8 egg yolks
1 teaspoon vanilla extract
½ cup (110g) caster (superfine) sugar
½ cup (125ml) water
1½ cups (375ml) Anchor Pure Cream

Lightly grease an 8cm x 26cm loaf tin and line with non-stick baking paper, leaving a 2cm overhang. Set aside. Place the icing sugar and 250g of the raspberries in a small bowl and lightly crush with a fork. Set aside.

Place the egg yolks and vanilla in the bowl of an electric mixer and whisk for 1–2 minutes or until thick and pale. Place the sugar and water in a small saucepan over high heat, bring to the boil and cook for 2–3 minutes or until slightly reduced and syrupy. Whisking continuously, pour the hot syrup in a thin steady stream into the egg yolks and whisk for a further 7–8 minutes or until the mixture is cool.

Place the cream in a separate bowl and whisk until soft peaks form. Gently fold the cream into the egg yolk mixture. Pour a third of the mixture into the base of the prepared tin. Fold the crushed raspberries through the remaining egg yolk mixture and pour into the tin. Freeze for 4–6 hours or until firm.

To serve, turn the semifreddo out onto a serving platter. Top with the remaining raspberries, dust with icing sugar and slice. Serves 6–8.

The classic pairing of sweet raspberries and cream in this icy dessert is the perfect way to cool down on a hot Christmas day.

merry christmas baking

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Special days



THIS PAGE: SOFI WEARS DAY DREAMER TEE FROM BARDOT JUNIOR. AMALI WEARS BACKLESS BOW DRESS FROM COUNTRY ROAD. LINCOLN WEARS BELTED CHINO SHORT AND SUMMER BOAT SHOE, BOTH FROM BARDOT. KATE WEARS FRILL SLEEVE SHIRT DRESS FROM SEED HERITAGE AND ALICE ANKLE STRAP ESPADRILLE FROM SPORTSGIRL. MATT WEARS SUNNY BOY SHORTS FROM WOODYROO. **OPPOSITE PAGE:** TRADITIONAL TRESTLE TABLE AND SMALL JAMAUL STOOLS FROM TIMBERMILL. ALICE WEARS WOMEN'S STRIPED BOAT NECK ¾ SLEEVE FROM UNIQLO AND MCCOY SHORT FROM JAC+ JACK. THOMAS WEARS OVERHEAD BARRE STRIPE SHIRT FROM COUNTRY ROAD, BONE CAPPAS CHINOS FROM WOODYROO AND DERBY SHOES FROM VANISHING ELEPHANT. CHRIS WEARS MEN'S COTTON SHIRT FROM TARGET, SATEEN SHORT FROM COUNTRY ROAD. LYDIA WEARS SILK MAXI IN CORAL RED FROM COUNTRY ROAD. RHYS WEARS BRETON STRIPE SHIRT FROM COUNTRY ROAD. ARCHIE WEARS RAILROAD OVERALLS FROM COUNTRY ROAD.

Gather and feast

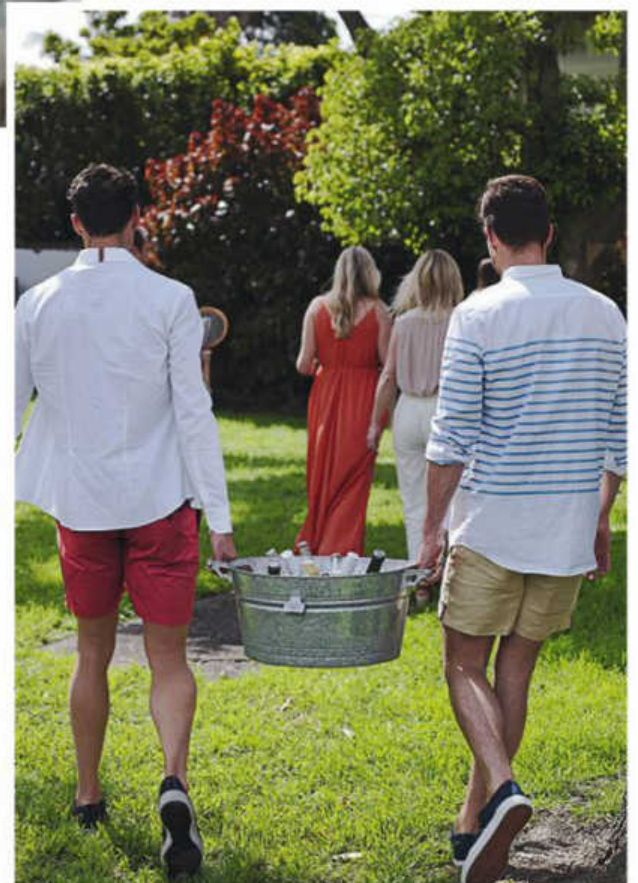
A warm summer's day calls us outdoors into the fresh air, as neighbours and friends come together in a friendly local park for a festive alfresco lunch. Tables are set up under the shade of gently waving trees, while jokes and well wishes are exchanged over refreshing cocktails and the most delicious meats and sides. A relaxed picnic-style spread is the order of the day, surrounded by the chatter and laughter that make the sounds of the perfect Christmas celebration.

photography CHRIS COURT *styling* STEVE PEARCE

location: street party



BOTTOM RIGHT: CHRIS WEARS OXFORD SHIRT FROM WOODYROO, SATEEN SHORT FROM COUNTRY ROAD AND GRENOBLE SHOES FROM ECCO. RHYS WEARS BRETON STRIPE SHIRT FROM COUNTRY ROAD, SAND LINEN SHORTS FROM WOODYROO AND PIPING HOT DARK BLUE LACE UP SNEAKERS FROM TARGET. GALVANISED DRINKS TUB FROM TIMBERMILL. **BOTTOM LEFT:** SPEKTA CUSHION FROM FREEDOM. CHARLOTTE WEARS RIB PANEL KNIT TOP FROM COUNTRY ROAD AND SAVANNAH LACE SKIRT FROM SABA. BLACK BETTY BOARD FROM TIMBERMILL.





LINEN - PINKS AND NAVY - LOOMED BEIGE LINEN TABLE RUNNER FROM THE COUNTRY TRADER.

mixed crostini



ricotta and heirloom tomato tart



ricotta and heirloom tomato tart

750g heirloom cherry tomatoes, halved
 1½ tablespoons white balsamic vinegar
 ¼ cup (60ml) extra virgin olive oil
 sea salt and cracked black pepper
 1kg fresh ricotta
 ¼ cup (60ml) buttermilk
 1 teaspoon finely grated lemon rind
 micro (baby) lemon balm leaves, to serve
pastry
 2 cups (300g) plain (all-purpose) flour
 1 teaspoon sea salt flakes
 150g cold unsalted butter, chopped
 1 cup (120g) grated vintage cheddar
 1 egg

To make the pastry, place the flour, salt, butter and cheddar in the bowl of a food processor and process until the mixture resembles fine breadcrumbs. Add the egg and process until the pastry comes together. Wrap the dough in plastic wrap and refrigerate for 1 hour or until firm.

Preheat oven to 180°C (350°F). Grate the pastry into a 28cm round tart tin and press into the base and sides of the tin. Prick the base with a fork and cook for 20–22 minutes or until golden brown and cooked through. Allow to cool completely.

Place the tomato, vinegar, oil, salt and pepper in a large bowl and mix to combine. Place the ricotta, buttermilk, lemon rind, salt and pepper in a separate bowl and mix to combine. Spread the tart base with the ricotta mixture and top with the tomato mixture. To serve, sprinkle with lemon balm, salt and pepper. Serves 10.



strawberry and rosemary sloe gin cocktail



strawberry and rosemary sloe gin cocktail

1 cup (250ml) sloe gin⁺
750ml bottle chilled prosecco
750ml bottle chilled sparkling mineral water
ice cubes, to serve
strawberry and rosemary cordial
500g strawberries, hulled and halved, plus extra to serve
½ cup (125ml) water
1 cup (220g) white (granulated) sugar
2 sprigs rosemary, plus extra to serve

To make the cordial, place the strawberry, water, sugar and rosemary in a medium saucepan over high heat. Bring to the boil, stirring occasionally, and cook for 8–10 minutes or until thickened. Strain the mixture, discarding the solids, and refrigerate.

Place the cordial, gin, prosecco, mineral water, ice, extra strawberry and rosemary into a 5-litre-capacity jug, and stir to combine. Pour into glasses to serve. Makes 2 litres.

+ Sloe gin is a gin infused with sloe berries and is sweet and pink in colour. Find it at most liquor stores.

veal, pork and pistachio sausage roll

2 cups (140g) fresh sourdough breadcrumbs
½ cup (125ml) milk
1 tablespoon extra virgin olive oil
1 medium (300g) fennel, trimmed and finely chopped
1 onion, finely chopped
3 cloves garlic, crushed
2 tablespoons thyme leaves
1 tablespoon fennel seeds
750g pork and veal mince
½ cup (70g) pistachios, roughly chopped
2 eggs
1 tablespoon finely grated orange rind
1 tablespoon sea salt flakes
cracked black pepper
3 sheets store-bought frozen puff pastry, thawed
¾ cup (105g) pistachios, finely chopped, extra
mustard fruits⁺ and cranberry sauce, to serve

Preheat oven to 200°C (400°F). Place the breadcrumbs and milk in a large bowl and set aside until the milk has absorbed. Heat the oil in a large non-stick frying pan over medium heat. Add the fennel, onion, garlic, thyme and fennel seeds, and cook, stirring, for 8–10 minutes or until the onion is soft. Add the mixture to the breadcrumbs and mix to combine. Set aside to cool slightly.

Add the mince, roughly chopped pistachio, 1 egg, orange rind, salt and pepper to the breadcrumb mixture and mix until well combined.

Place the pastry sheets on a clean work surface, overlapping slightly to make 1 long sheet, and press to seal. Sprinkle with two-thirds of the finely chopped pistachio and place the mince mixture along 1 long edge of the pastry. Carefully roll up to enclose. Shape the sausage roll into a ring, joining the ends and pressing to seal. Using a sharp knife, score the pastry at 5cm intervals. Lightly beat the remaining egg and brush over the pastry. Sprinkle with half the remaining pistachio. Place on a large oven tray lined with non-stick baking paper and cook for 35–40 minutes or until golden brown.

Sprinkle the sausage roll with the remaining pistachio. Slice and serve with mustard fruits and cranberry sauce. Serves 10.
+ Mustard fruits are available from specialty food stores.

campari and dill-cured salmon with lavosh and caviar

1kg rock salt
2 cups (440g) white (granulated) sugar
1 tablespoon black peppercorns, lightly crushed
2 tablespoons juniper berries, lightly crushed
1½ cups dill leaves
2 tablespoons finely grated lemon rind
½ cup (125ml) Campari
¼ cup (60ml) vodka
1 x 1.7kg salmon fillet, skin on and pin-boned
salmon roe, black caviar⁺, horseradish cream
and lavosh, to serve

Place the salt, sugar, peppercorns, juniper berries, dill, lemon rind, Campari and vodka in a large bowl and mix to combine.

Place 2 sheets of plastic wrap on a clean work surface, overlapping slightly to make a sheet long enough to completely cover the salmon. Spread with half the salt mixture and top with the salmon, skin-side down. Cover with remaining salt mixture, wrap tightly in plastic wrap and place in a deep-sided oven tray. Top with a smaller oven tray and weigh down with heavy objects. Refrigerate for 48 hours, turning the salmon every 12 hours.

Remove the salmon from the plastic wrap and wipe with paper towel to remove the salt mixture completely. Using a sharp knife, thinly slice the salmon from the skin. Serve with the salmon roe, caviar, horseradish and lavosh. Serves 12–14.
+ Black caviar is available from delicatessens and specialty food stores.
Tip: Start this recipe at least two days ahead. The cured salmon will keep refrigerated, tightly covered in plastic wrap, for up to five days.

All kids know that every great party should serve sausage rolls, and with the tasty combination of pork, veal, fennel and pistachio, all grown-ups will have to agree.



veal, pork and pistachio sausage roll



campari and dill-cured salmon with lavash and caviar





gorgonzola and rosemary roasted potatoes

gorgonzola and rosemary roasted potatoes

2kg chat (baby) potatoes
150g gorgonzola, crumbled
150g fontina, crumbled
2 sprigs rosemary
sea salt and cracked black pepper

Preheat oven to 220°C (425°F). Place the potatoes in a large saucepan and cover with cold water. Place over high heat, cover with a lid, and bring to the boil. Remove the lid and cook for 6–8 minutes or until just tender. Drain well.

Place the potatoes on a lightly greased large oven tray and press with a fork to crush. Sprinkle over the cheeses, rosemary, salt and pepper. Cook for 35–40 minutes, turning halfway, or until golden brown and crisp. Serves 10.



apple and bay-brined roast pork

2 cups (500g) table salt
1½ cups (265g) brown sugar
2 tablespoons juniper berries
2 onions, quartered
1 head garlic
4 sprigs bay leaves
4 sprigs thyme
1 cup (250ml) apple cider vinegar
1 litre clear apple juice
1 cup (250ml) bourbon
1 x 6kg pork leg, bone-in and skin on, scored in 1cm intervals
5 litres water, plus extra ½ cup (125ml) water
2 tablespoons sea salt flakes, plus extra to serve
various store-bought mustards, to serve

Place the table salt, sugar, juniper berries, onion, garlic, 1 sprig of bay leaves, thyme, vinegar and apple juice in a large saucepan over high heat, bring to the boil and cook for 5 minutes. Add the bourbon and refrigerate until chilled.

Place the pork in a large 12-litre-capacity saucepan or non-reactive container. Pour over the chilled brining liquid and water to cover. Refrigerate for 24 hours (but no longer).

Preheat oven to 220°C (425°F). Remove the pork from the liquid and place in a large roasting pan with remaining bay leaves. Pat dry and set aside, uncovered, at room temperature for 30 minutes.

Reduce oven temperature to 200°C (400°F). Cover the pork with aluminium foil and cook for 2 hours. Remove the foil and rub the skin with the salt. Carefully pour the extra water into the pan and cook for a further 30 minutes or until cooked through and the skin is crisp and golden. Set aside for 15 minutes, loosely covered with foil, to rest. Sprinkle with extra salt and serve with mustards. Serves 12–14.

location · street party



apple and bay-brined roast pork

*Breaking bread with
those we live closest to,
reflecting on another
year shared with old
pals, and welcoming
new friends to the
neighbourhood –
there's no better way
to share the spirit
of Christmas!*



roasted broccoli and sorrel salad

2kg (6 heads) broccoli, cut into small florets
4 cloves garlic, crushed
¼ cup (60ml) extra virgin olive oil, plus extra to serve
sea salt and cracked black pepper
½ cup (40g) flaked almonds
1 pomegranate, quartered
2 cups micro (baby) sorrel leaves
1 tablespoon finely grated lemon rind
finely grated parmesan, to serve

Preheat oven to 200°C (400°F). Place the broccoli, garlic, oil, salt and pepper in a large bowl and mix to combine. Divide between 2 lightly greased large oven trays lined with non-stick baking paper. Cook for 10–12 minutes or until the broccoli is charred. Add the almonds and cook for a further 5 minutes or until toasted. To serve, top the broccoli mixture with the pomegranate, sorrel, lemon rind, parmesan and extra oil. Serves 10.

mixed crostini

36 slices sourdough baguette
2 tablespoons extra virgin olive oil, plus extra to serve
sea salt and cracked black pepper
avocado and feta
1 small avocado, sliced
1 tablespoon lime juice
¼ cup (50g) feta, crumbled
1 teaspoon black sesame seeds
goat's curd and grilled peach
1 peach, sliced into thin wedges
100g goat's curd
1 tablespoon lemon thyme leaves
asparagus and caper
¼ cup (60g) spreadable cream cheese
1 bunch baby asparagus⁺, shaved
1 tablespoon baby capers
micro (baby) mint leaves, to serve
pesto and tomato
75g ricotta salata⁺⁺, shaved
4 large cherry tomatoes, sliced
2 tablespoons store-bought pesto
micro (baby) purple basil leaves, to serve
pea and ricotta
½ cup (120g) fresh ricotta
½ cup (70g) frozen baby peas, blanched, lightly crushed
finely grated pecorino, to serve
gorgonzola, fig and walnut
100g gorgonzola, thinly sliced
2 figs, sliced
¼ cup (25g) walnuts, toasted and chopped



roasted broccoli and sorrel salad

Preheat oven to 220°C (425°F). Divide the baguette slices between 2 large oven trays and brush each side lightly with oil. Cook for 4–5 minutes, turning halfway, or until golden and crisp. Set aside to cool.

To make the avocado and feta crostini, drizzle the avocado with lime juice and place on 6 crostini. Sprinkle with feta and sesame.

To make the goat's curd and peach crostini, preheat a char-grill pan over high heat. Grill the peach for 1 minute each side or until lightly charred. Spread the curd on 6 crostini. Top with peach and thyme.

To make the asparagus and caper crostini, spread the cream cheese on 6 crostini. Top with the asparagus, capers and mint.

To make the pesto and tomato crostini, place the ricotta salata onto 6 crostini. Top with the tomato, pesto and basil.

To make the pea and ricotta crostini, spread the ricotta onto 6 crostini, top with the crushed pea, and sprinkle with pecorino.

To make the gorgonzola, fig and walnut crostini, place the gorgonzola on 6 crostini. Top with the fig and sprinkle with walnuts.

To serve, sprinkle all the crostini with salt and pepper, and drizzle with olive oil. Makes 36.

⁺ If you can't find baby asparagus, you can use ½ a bunch of normal asparagus instead.

⁺⁺ Ricotta salata is a salted, pressed ricotta, available from delicatessens.

mince pie ice-cream sandwiches

2 litres store-bought vanilla ice-cream, chopped
6 store-bought mince pies, roughly chopped
24 store-bought round shortbread biscuits

Place one-third of the ice-cream into the bowl of an electric mixer and beat for 30 seconds or until softened. Place in the freezer and repeat the process 2 more times with the remaining ice-cream. Stir the mince pie through the ice-cream and freeze for 1–2 hours or until firm.

Place scoops of the mince pie ice-cream onto half the biscuits and sandwich with the remaining biscuits. Keep in the freezer until ready to serve. Makes 12.

Tip: These ice-cream sandwiches can be made 2–3 days in advance and kept frozen.

stone fruit, coconut and ginger crumble

6 peaches, halved, stones removed and chopped
4 nectarines, halved, stones removed and chopped
2 cups (320g) frozen raspberries
2 vanilla beans, split and seeds scraped
¼ cup (60ml) elderflower cordial
1¼ cup (275g) caster (superfine) sugar
crumble topping
2 cups (300g) plain (all-purpose) flour
½ cup (40g) desiccated coconut
¼ cup (55g) glacé ginger, finely chopped
⅔ cup (150g) caster (superfine) sugar
160g unsalted butter, melted

Preheat oven to 200°C (400°F). Place the peach, nectarine, raspberries, vanilla beans and seeds and cordial in a large shallow 30cm x 42cm slice tin or Swiss roll tin and sprinkle over the sugar. Cook for 30–35 minutes or until fruit is soft and liquid is syrupy.

While the fruit is cooking, make the crumble topping. Place the flour, coconut, ginger, sugar and butter in a large bowl and mix to combine. Sprinkle the crumble mixture over the cooked fruit and cook for 16–18 minutes or until golden brown. Serves 10–12. ■

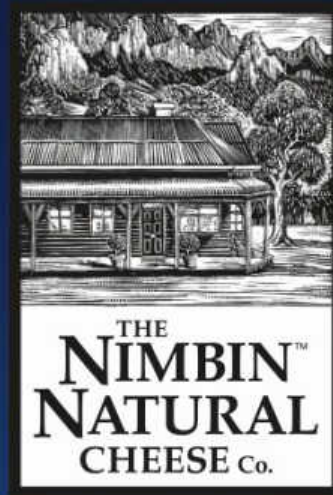


stone fruit, coconut and ginger crumble



The cicadas begin to sing as the afternoon turns into the twilight hour. Mince pie ice-cream sandwiches offer a twist on tradition, and help us cool off in the balmy evening temperatures. A merry day was had by all.





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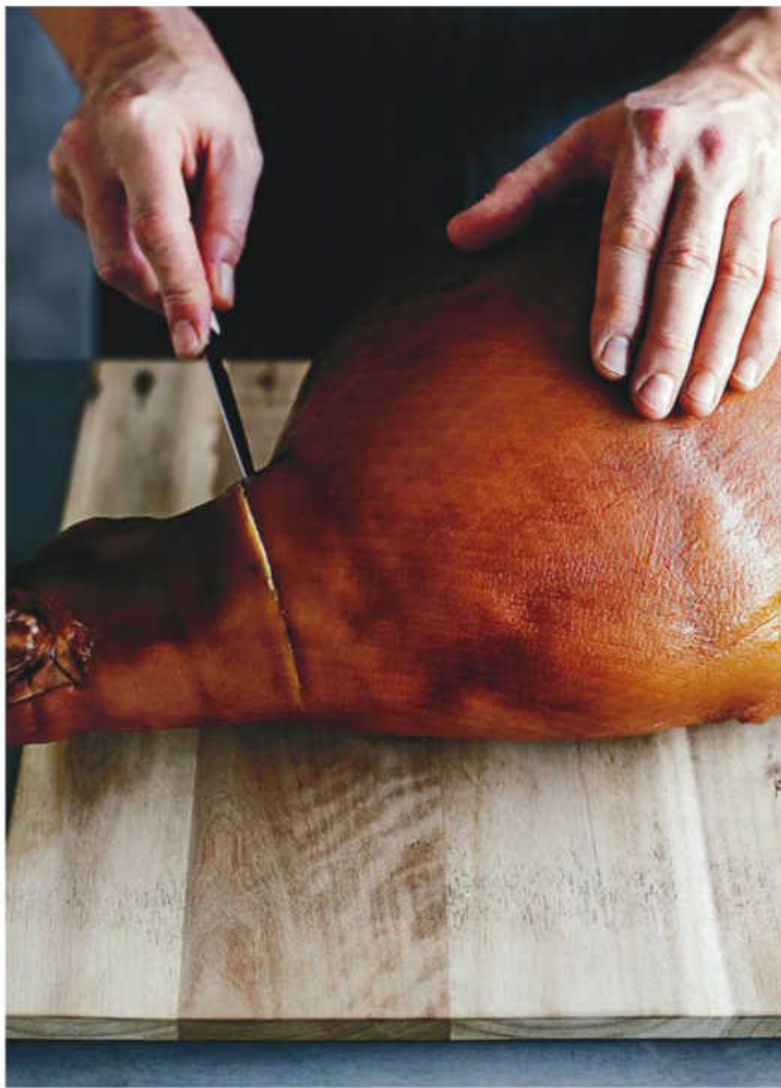
Distinctly Sharp & Crumbly

the main *event*

Our festive menu features all the traditional mains with inspired new twists. Use modern glazes, fresh and herby butters and aromatic stuffings, plus a colourful spread of essential sides and salads, to put a little Christmas magic on the table.

photography ANSON SMART styling STEVE PEARCE





a golden crust

gives this show-stopping classic a sweet layer of crunch, coating the tender meat with a festive mix of brown sugar, crunchy pecans and warming Christmas spices, while a honey whiskey glaze adds smoky depth.





WE USED AUSTRALIAN HAM. LOOK FOR THE PINK PORKMARK LOGO AND 'PRODUCT OF AUSTRALIA'.
OPPOSITE PAGE: HENRY DENIM BIB APRON IN CHARCOAL FROM CARGO CREW.

spiced sugar and pecan-crusted ham
with whiskey glaze



vincotto roast chicken
with herb and sherry stuffing

vincotto roast chicken with herb and sherry stuffing

1 x 1.8kg chicken, rinsed and patted dry
¼ cup (60ml) vincotto
2 bunches (600g) sweet black seedless grapes, cut into small bunches
tarragon butter
¼ cup finely chopped tarragon leaves
100g unsalted butter, softened
sea salt and cracked black pepper
herb and sherry stuffing
50g unsalted butter
2 eschalots (French shallots), finely chopped
2 tablespoons thyme leaves
1 tablespoon finely chopped rosemary leaves
½ cup (125ml) dry sherry
3 cups (210g) fresh sourdough breadcrumbs

Preheat oven to 180°C (350°F). To make the tarragon butter, place the tarragon, butter, salt and pepper in a bowl and mix until smooth. Set aside.

To make the stuffing, melt the butter in a large frying pan over medium heat. Add the eschalot, thyme, rosemary, salt and pepper and cook for 3–4 minutes, stirring, or until soft. Add the sherry and cook for 1–2 minutes or until reduced and syrupy. Remove from the heat, add the breadcrumbs and mix to combine. Set aside to cool slightly.

Fill the cavity of the chicken with the stuffing and tie to secure. Using your fingers, carefully loosen the skin away from the breast and push the tarragon butter mixture under the skin. Place the chicken onto a lightly greased heavy-based ovenproof dish. Brush with 1 tablespoon of the vincotto and sprinkle with salt and pepper. Cook for 40 minutes. Add the grapes to the dish, drizzle with the remaining vincotto and cook for a further 30 minutes or until the chicken is cooked and the grapes are soft. Serves 6–8.

Tip: You can stuff and butter the chicken up to two days in advance. Keep refrigerated and brush with the vincotto just before cooking.

spiced sugar and pecan-crusted ham with whiskey glaze

1 cup (175g) brown sugar
1½ cups (180g) pecans
2 cloves garlic, crushed
1 teaspoon mustard powder
1 teaspoon ground allspice
1½ teaspoons smoked paprika
1 teaspoon ground ginger
2 teaspoons sea salt flakes
1 teaspoon ground black pepper
1 x 5kg cured leg ham, rind removed⁺
1¼ cups (430ml) honey whiskey
2 cups (500ml) water
¼ cup (60ml) maple syrup

Preheat oven to 200°C (400°F). Place the sugar, pecans, garlic, mustard powder, allspice, paprika, ginger, salt and pepper in a food processor and process until the nuts are finely chopped. Brush the ham with 1 tablespoon of the honey whiskey and press the sugar mixture all over to coat. Place in a large deep-sided roasting tray and wrap the ham hock in aluminium foil. Pour the water and remaining honey whiskey into the pan. Cook for 20 minutes. Reduce the oven temperature to 180°C (350°F) and cook for a further 30–40 minutes or until the crust is dry and golden.

Remove the ham from the tray and pour the cooking liquid into a small saucepan over medium heat. Add the maple syrup to the pan and bring to a simmer. Cook for 3–4 minutes or until reduced and syrupy. Slice the ham and spoon over the whiskey glaze to serve. Serves 10–12.

Tip: You can also make this ham the day before serving and serve cold. The leftover ham will keep refrigerated for up to four days.

+ To remove the rind, use a sharp knife to score the rind around the ham hock and use your fingers to gently pull away the skin.



crispy pork belly with fennel black salt

2 tablespoons sea salt flakes
1 x 2kg piece boneless pork belly,
skin scored at 1cm intervals
1 tablespoon vegetable oil
2 teaspoons toasted fennel seeds, crushed
2 tablespoons black salt flakes⁺
peach, chilli and rosemary chutney, to serve
(see recipe, below left)

Preheat oven to 180°C (350°F). Rub half the sea salt into the pork skin, drizzle with the oil and rub into the skin. Place the pork, skin-side down, on a large oven tray and cook for 1 hour. Increase the temperature to 200°C (400°F), turn the pork, sprinkle the skin with the remaining sea salt and cook for a further 1 hour or until the skin is golden and crunchy.

Place the fennel and black salt in a small bowl and mix to combine. To serve, sprinkle the pork with the fennel black salt and top with the chutney. Serves 8–10.

⁺ Black salt flakes are naturally coloured salt flakes. They are available from delicatessens and specialty food stores.

peach, chilli and rosemary chutney

6 peaches, cut into wedges
1 white onion, finely chopped
2 cloves garlic, crushed
½ teaspoon dried chilli flakes
2 sprigs rosemary
1 cup (250ml) apple cider vinegar
1½ cups (330g) caster (superfine) sugar
1 teaspoon sea salt flakes

Place the peach, onion, garlic, chilli, rosemary, vinegar, sugar and salt in a large saucepan over high heat. Bring to the boil, reduce heat to medium and cook, stirring occasionally, for 40–45 minutes or until thickened⁺. Pour into sterilised jars⁺⁺ and allow to cool. Makes 5 cups.

Tip: This chutney will keep refrigerated for up to three weeks.

⁺ To test whether the chutney is ready, chill a small saucer in the freezer. Place a spoonful of chutney on the cold saucer and run your finger through the middle. If the line remains, the jam is ready.

⁺⁺ To sterilise glass jars, preheat oven to 120°C (250°F). Wash the jars and their (metal) lids in soapy water, rinse and place on a baking tray. Place in the oven for 20 minutes. Remove and allow to cool before filling.

peach, chilli and rosemary chutney





crispy pork belly with
fennel black salt



grilled lobster with taramasalata butter

1kg rock salt

4 x 600g green (raw) lobsters, cleaned and halved
(see cook's tip, below)

taramasalata butter

250g unsalted butter, chopped and softened

1 cup (260g) store-bought taramasalata

sea salt and cracked black pepper

To make the taramasalata butter, place the butter, taramasalata, salt and pepper in a bowl and mix to combine. Set aside.

Preheat a grill (broiler) to high. Spread the rock salt on 2 large oven trays. Place the lobsters, shell-side down, on the salt and spread the flesh with half the butter mixture. Cook the lobster, in batches, for 6–8 minutes or until the butter is golden and the lobster is just cooked. Top with the remaining butter mixture and sprinkle with pepper to serve. Serves 8.

Tip: You can make the taramasalata butter up to 2–3 days in advance and keep refrigerated.

cook's tip

+ To prepare the lobsters, place the live lobsters in a clean tea towel and wrap to enclose. Freeze for 1 hour to sedate them. Remove and press a large sharp knife firmly through the middle of the head. Place, stomach-side down, on a work surface and, using a sharp knife, cut forward from the back of the head section and press down firmly to halve. Turn over and cut through the tail. Clean the insides by scraping out with a spoon and pat dry with paper towel.






grilled lobster with
taramasalata butter



buttermilk-brined sage turkey breast
with red currant sauce





buttermilk-brined sage turkey breast with red currant sauce

1 x 1.7kg boneless turkey breast fillet, trimmed
1 tablespoon extra virgin olive oil
50g unsalted butter
4 eschalots (French shallots), peeled and halved
2½ cups (625ml) water
1 bunch sage leaves
¼ cup (80g) store-bought red currant jelly
2 tablespoons Dijon mustard, plus extra to serve
¼ cup (60ml) Worcestershire sauce
buttermilk and sage brine
1 litre water
1 tablespoon crushed juniper berries
¼ cup (60g) table salt
1 bunch sage
1 sprig bay leaves
¼ cup (55g) caster (superfine) sugar
6 cloves garlic, bruised
1 teaspoon black peppercorns
1 litre buttermilk
sage butter
150g unsalted butter, softened
1 clove garlic, crushed
¼ cup finely chopped sage leaves
sea salt and cracked black pepper

To make the brine, place the water, juniper berries, salt, sage, bay leaves, sugar, garlic and peppercorns in a medium saucepan over high heat. Bring to the boil, stirring to dissolve the salt and sugar. Allow to cool completely before pouring the mixture into a large (3-litre-capacity) non-reactive container. Add the buttermilk and stir to combine. Lower the turkey into the brine, cover and refrigerate for 2–3 hours (but no longer).

To make the sage butter, place the butter, garlic, sage, salt and pepper in a bowl and mix to combine. Remove the turkey from the brining liquid and pat dry. Carefully loosen the skin from the flesh and, using a spoon, spread the sage butter under the skin.

Heat the oil and butter in a large heavy-based saucepan over medium heat. Sprinkle the turkey with salt and pepper and add to the pan, skin-side down, with the eschalot. Cook for 6–8 minutes or until the skin is golden. Turn and cook for a further 4 minutes. Add the water and sage and bring to a simmer. Reduce heat to low and cook, covered, for 30–35 minutes or until cooked through. Remove the turkey and eschalot from the poaching liquid, cover with aluminium foil and keep warm. Strain the poaching liquid into a jug, discarding the sage. Return the liquid to the pan, place over high heat and bring to a simmer. Add the red currant jelly, mustard, Worcestershire sauce, salt and pepper and cook, whisking, for 10–12 minutes or until reduced slightly. Serve the turkey and eschalot with the red currant sauce and extra mustard. Serves 6–8.





fig and beetroot salad with
goat's cheese dressing



honey and bay-roasted baby pears

12 firm baby beurre bosc pears, peeled
 ⅓ cup (60g) brown sugar
 2 tablespoons honey
 ½ cup (125ml) white balsamic vinegar
 4 bay leaves
 ½ teaspoon black peppercorns
 sea salt flakes, for sprinkling

Preheat oven to 220°C (425°F). Place the pears in a large saucepan over medium heat, cover with water and bring to a simmer. Cook for 3 minutes or until just tender. Carefully remove the pears and discard the water. Place the pears, sugar, honey, vinegar, bay leaves, peppercorns and salt in a small roasting tray and toss to coat. Cover with aluminium foil and cook for 35–40 minutes or until just tender. Remove the foil, spoon the liquid over the pears and cook for a further 20–25 minutes or until golden brown and sticky. Spoon over the cooking liquid to serve. Serves 6–8.

+ You can prepare these in advance and keep refrigerated for up to two days. To reheat, cover and cook in a 180°C (350°F) oven for 15 minutes.

fig and beetroot salad with goat's cheese dressing

1½ cups (150g) walnuts
 2 tablespoons maple syrup
 8 baby (400g) beetroots, trimmed and thinly sliced using a mandolin
 1 tablespoon extra virgin olive oil
 1 tablespoon white balsamic vinegar
 sea salt and cracked black pepper
 1 pomegranate, seeds removed
 6 figs, sliced
 4 cups baby red-vein sorrel leaves
 goat's cheese dressing
 150g soft goat's cheese
 ½ cup (125ml) milk
 1 teaspoon white balsamic vinegar

Preheat oven to 180°C (350°F). To make the goat's cheese dressing, place the goat's cheese, milk and vinegar in a small food processor and process until smooth. Set aside.

Place the walnuts and maple syrup in a small bowl and mix to combine. Place on a lightly greased small oven tray lined with non-stick baking paper. Cook for 8–10 minutes or until golden brown. Set aside to cool.

Place the beetroot in a large bowl with the oil, vinegar, salt and pepper and toss to combine. Add the walnuts, pomegranate seeds, fig and sorrel to the bowl, mix to combine and serve with the goat's cheese dressing. Serves 6–8.









prosciutto-wrapped baby carrots

sage, speck and roasted garlic pull-apart bread

1 cup (250ml) milk
50g unsalted butter, chopped
1 tablespoon caster (superfine) sugar
2 teaspoons dry yeast
3¼ cups (485g) plain (all-purpose) flour, plus extra for dusting
½ teaspoon sea salt flakes
2 eggs
250g speck, rind removed and chopped
12 cloves garlic, skin on
1 bunch sage, leaves picked, plus ⅓ cup extra leaves
½ cup (125ml) extra virgin olive oil
1½ cups (150g) grated fontina
½ cup (65g) dried cranberries
½ cup (70g) pistachios, chopped

Place half the milk in a small saucepan over high heat and bring to a simmer. Remove from the heat, add the butter and sugar and stir until the butter has melted. Add the remaining milk and set aside for 5 minutes. Add the yeast, stir to combine and set aside for 5 minutes or until the surface is foamy. Place the flour, salt, eggs and yeast mixture into the bowl of an electric mixer with a dough hook attached and beat for 5 minutes or until the dough is smooth. Transfer to a lightly greased bowl, cover with plastic wrap and set aside for 30 minutes or until doubled in size.

Preheat oven to 200°C (400°F). Place the speck and garlic on a large oven tray and cook for 10–12 minutes or until the speck is crisp. Set the speck aside and allow the garlic to cool slightly. Squeeze the garlic cloves from their skins and place in a small food processor. Add the sage bunch and ⅓ cup (80ml) of the oil and process until well combined. Set aside.

Roll out dough on a lightly floured surface to a 32cm x 35cm rectangle. Spread the dough with the sage mixture and top evenly with the speck, fontina, cranberries and pistachio. Cut the dough in half lengthways. Starting from the longest edge, roll each strip to enclose. Cut each roll into 16 rounds. Arrange the rounds in a lightly greased 24cm round or oval heavy-based ovenproof baking dish. Cover with plastic wrap and set aside for 30 minutes or until doubled in size. Remove the plastic wrap, top with the remaining oil and cook for 20–22 minutes or until golden brown and cooked through. Add the extra sage leaves and cook for a further 5 minutes until the sage is crisp. Serve. Serves 6–8.

prosciutto-wrapped baby carrots

1kg mixed heirloom baby carrots, trimmed and peeled
8 slices prosciutto, cut into 8cm-long strips
4 bay leaves
8 strips orange rind
2 tablespoons extra virgin olive oil
2 tablespoons maple syrup
sea salt and cracked black pepper

Preheat oven to 180°C (350°F). Wrap each carrot with a strip of prosciutto and place in 2 lightly greased large roasting dishes. Divide the bay leaves and orange rind between the trays, drizzle with the oil and maple syrup and sprinkle with salt and pepper. Cook for 15–18 minutes or until the prosciutto is golden brown and crisp. Serves 6–8.

for an all-star side,
wrap colourful baby carrots in strips
of salty prosciutto and bake in an
orange-scented maple syrup glaze to
soften and sweeten. An upgrade from
your typical roasted veg, this guaranteed
crowd-pleaser is perfect as a tasty
appetiser to begin the meal or a satisfying
side to partner up with any main.





roast duck fat tarragon potatoes





a very merry splash
of Champagne and a sprinkling of brown
sugar gives these tender roasted
parsnips a caramelised fruitiness! Toss
through a few sprigs of lemon thyme to
add a touch of fresh fragrance to this
versatile and elegant Christmas side.



OPPOSITE PAGE: HENRY DENIM BIB APRON IN CHARCOAL FROM CARGO CREW. GOLD FORKS FROM WEST ELM;
COLOUR LOW WATER GLASS IN GOLD DOT FROM CULT DESIGN.

thyme and champagne-roasted parsnips

thyme and champagne-roasted parsnips

2kg parsnips, peeled, quartered and cut into 8cm lengths
½ cup (90g) brown sugar
16 sprigs lemon thyme, plus extra to serve
2 cups (500ml) Champagne or sparkling wine
sea salt and cracked black pepper

Preheat oven to 220°C (425°F). Place the parsnip in a large bowl, sprinkle with the brown sugar, toss to combine and divide between 2 large roasting trays. Divide the lemon thyme and Champagne between the trays, toss to coat and sprinkle with salt and pepper. Cook, turning once, for 30–35 minutes or until the parsnips are golden and caramelised. Top with extra thyme and sprinkle with salt and pepper to serve. Serves 6–8.

baby asparagus with garlic oregano crumbs

⅓ cup (80ml) extra virgin olive oil
2 cups (140g) fresh sourdough breadcrumbs
½ cup oregano leaves
2 cloves garlic, crushed
sea salt and cracked black pepper
⅓ cup (25g) flaked almonds
600g baby asparagus (4 bunches)⁺, trimmed
1 tablespoon shredded lemon rind
1 tablespoon lemon juice

Heat half the oil in a large non-stick frying pan over high heat. Add the breadcrumbs, oregano, garlic, salt and pepper and cook, stirring, for 4–5 minutes or until lightly golden. Add the almond and cook for a further 2–3 minutes or until the almond is toasted and the crumbs are crisp. Transfer to a small bowl and set aside.

While the breadcrumbs are cooking, cook the asparagus in a large saucepan of salted boiling water for 2 minutes or until tender. Drain well, place on a large serving platter, and sprinkle over the garlic oregano crumbs and lemon rind. Place the lemon juice, salt, pepper and remaining oil in a small bowl, whisk to combine and drizzle over the asparagus to serve. Serves 6–8.

⁺ If you can't find baby asparagus, use 3 bunches of regular asparagus.

roasted duck fat tarragon potatoes

½ cup (120g) store-bought duck fat⁺
1.5kg kipfler (waxy) potatoes, peeled and halved
1kg Dutch cream (waxy) potatoes, peeled and quartered
8 sprigs tarragon
sea salt and cracked black pepper
2 tablespoons store-bought wholegrain mustard

Preheat oven to 200°C (400°F). Place the duck fat in a large roasting tray and place in the oven for 5 minutes to heat. Add the potatoes, half the tarragon and salt and pepper, mix to combine and cook for 1 hour or until golden and crisp. Sprinkle with salt and serve with the mustard and remaining tarragon. Serves 6–8.

⁺ You can find duck fat in the chilled meat section of supermarkets or in delicatessens and specialty food stores. ■



Gary's Hainanese chicken noodles
with black sesame sauce

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favourite things · truffles



rum and raisin truffles



Festive truffles

Coated in chocolate and dusted with all things sweet and crumbly, our inspired truffles are filled with festive flavour, making treasured gifts and the prettiest Christmas sweets.

photography BEN DEARNLEY *styling* STEVE PEARCE

A nip of brandy and a sprinkling of spice infuse these delicate delights with the true taste of Christmas.





bourbon sugar and pretzel truffles

butterscotch truffles

1 cup (250ml) single (pouring) cream
½ cup (110g) caster (superfine) sugar
¼ cup (60ml) water
50g unsalted butter, chopped
250g dark chocolate, finely chopped
200g 70% dark chocolate, melted
Dutch cocoa, for dusting (optional)

Place the cream in a small saucepan over medium heat and bring to the boil. Remove from the heat and set aside.

Place the sugar and water in a medium saucepan over low heat and stir until the sugar has dissolved. Increase the heat to medium and bring to the boil. Cook for 6 minutes or until deep golden in colour. Remove from the heat and, working quickly, add the butter and warm cream. Return to the heat and cook, stirring, for 1 minute or until the mixture is smooth and combined. Place the chopped chocolate in a medium bowl, pour over the caramel mixture. Mix until melted and smooth. Allow to stand at room temperature for 10 minutes. Refrigerate for 2–3 hours or until set.

Roll teaspoonfuls of the mixture into balls and place on a baking tray lined with non-stick baking paper. Freeze for 1 hour or until firm.

Insert a toothpick into each truffle. Dip the truffles in the melted chocolate, allowing any excess to drip off. Stick the truffles into a piece of styrofoam or thick cardboard. Dust with the cocoa, if using, and refrigerate for 1 hour or until set. Remove the toothpicks from the truffles to serve. Makes 40.



christmas cake ice-cream truffles

*Smooth milk
chocolate, crumbly
Christmas cake and
vanilla ice-cream
are a winning
combination in these
frosty bites!*



rum and raisin truffles

½ cup (75g) raisins, chopped
⅓ cup (80ml) dark rum
¾ cup (180ml) single (pouring) cream
600g dark chocolate, finely chopped
1 cup (100g) Dutch cocoa

Place the raisins and rum in a small bowl and set aside. Place the cream in a small saucepan over high heat and bring to the boil. Place the chocolate in a medium heatproof bowl and top with the hot cream. Place the bowl over a saucepan of simmering water and, using a metal spoon, stir until melted and smooth. Add the raisin mixture and stir to combine. Allow to stand at room temperature for 10 minutes. Refrigerate for 2–3 hours or until just firm.

Roll teaspoonfuls of the truffle mixture into balls and place on a large baking tray. Dust with Dutch cocoa to serve. Makes 50.

bourbon sugar and pretzel truffles

¾ cup (180ml) single (pouring) cream
600g dark chocolate, finely chopped
2 cups (100g) pretzels, crushed
½ teaspoon sea salt flakes
⅓ cup (80ml) bourbon
bourbon sugar
1 cup (220g) Demerara sugar
2 tablespoons bourbon

Place the cream in a small saucepan over high heat and bring to the boil. Place the chocolate in a medium heatproof bowl and top with the hot cream. Place the bowl over a saucepan of simmering water and, using a metal spoon, stir until melted

and smooth. Add the pretzel, salt and bourbon and mix to combine. Allow to stand at room temperature for 10 minutes. Refrigerate for 2–3 hours or until just set.

While the mixture is chilling, make the bourbon sugar. Preheat oven to 160°C (325°F). Place the sugar and bourbon in a bowl and mix to combine. Spread in an even layer on a large baking tray lined with non-stick baking paper. Cook for 30 minutes or until golden and crisp. Allow to cool and crush into fine crumbs.

Roll teaspoonfuls of the truffle mixture into balls and press in the bourbon sugar to coat. Return the truffles to the tray and refrigerate for 30 minutes or until firm. Makes 60.

coffee amaretti truffles

¾ cup (180ml) single (pouring) cream
¼ cup (10g) strong instant coffee granules
600g dark chocolate, finely chopped
¼ cup (60ml) coffee liqueur
4 cups (200g) crushed amaretti biscuits
¼ cup (20g) coffee beans (optional)

Place the cream and instant coffee granules in a small saucepan over high heat and bring to the boil. Place the chocolate in a medium heatproof bowl and top with the hot cream mixture. Place the bowl over a saucepan of simmering water and, using a metal spoon, stir until the mixture is melted and smooth. Add the coffee liqueur and mix to combine. Allow to stand at room temperature for 10 minutes to cool slightly. Refrigerate for 2–3 hours or until the truffle mixture is just firm.

Spread the crushed amaretti on a large tray. Roll teaspoonfuls of the truffle mixture into balls and roll in the amaretti, pressing to coat. Decorate each truffle with a coffee bean, if using, and place on a tray lined with non-stick baking paper. Refrigerate for 30 minutes or until firm. Makes 45.



coffee amaretti truffles

eggnog truffles

½ cup (125ml) single (pouring) cream
5 cups (750g) white chocolate melts
¼ cup (60ml) brandy
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
200g store-bought madeira cake, crumbled
1 tablespoon vegetable oil

Place the cream in a small saucepan over high heat and bring to the boil. Place 1½ cups (225g) of the chocolate melts in a medium heatproof bowl and top with the hot cream. Place the bowl over a saucepan of simmering water and, using a metal spoon, stir until melted and smooth. Remove from the heat, add the brandy and mix to combine.

Place the cinnamon and nutmeg in a small bowl and mix to combine. Place the cake in a food processor. Add the chocolate mixture and half the spice mixture and pulse until smooth and combined. Transfer the mixture to a large bowl and refrigerate for 2–3 hours or until firm.

Roll teaspoonfuls of the mixture into balls, place on a baking tray lined with non-stick baking paper and freeze for 30 minutes or until firm.

Place the oil and the remaining chocolate melts in a medium heatproof bowl over a saucepan of simmering water and stir, using a metal spoon, until smooth. Insert a toothpick into each truffle. Dip the truffles in the melted chocolate, allowing any excess to drip off. Stick the truffles into a piece of styrofoam or thick cardboard. Dust with the remaining spice mixture and refrigerate for 30 minutes or until set. Remove the toothpicks from the truffles to serve. Makes 30.

christmas cake ice-cream truffles

1 cup (250ml) vanilla ice-cream, chopped
200g store-bought Christmas fruit cake, crumbled
400g milk chocolate, finely chopped
1 tablespoon vegetable oil

Place 2 large baking trays lined with non-stick baking paper in the freezer to chill. Place the ice-cream in the bowl of an electric mixer and beat for 1 minute or until creamy and smooth. Add the cake and beat until just combined. Spoon into a loaf tin and freeze for 2 hours or until just frozen.

Scoop teaspoonfuls of the ice-cream into balls, place on the trays and freeze for 1 hour or until firm.

Place the chocolate and oil in a medium heatproof bowl over a saucepan of simmering water and, using a metal spoon, stir until melted and smooth. Allow to stand at room temperature for 10 minutes. Working quickly, insert a toothpick into each

truffle. Dip the truffles in the melted chocolate, allowing any excess to drip off and reserving the remaining chocolate. Stand the truffles up on a piece of thick cardboard or styrofoam. Return to the freezer for 10 minutes or until set. Remove the toothpicks from the truffles. Place on a lightly greased wire rack set over a baking tray lined with non-stick baking paper. Slowly drizzle over the remaining chocolate, reheating if necessary, and return truffles to the freezer for 10 minutes or until set. Keep frozen until ready to serve. Makes 25.

choc-cherry truffles with salted coconut

2 cups (160g) desiccated coconut
1½ cups (300g) glacé cherries
¼ cup (60ml) single (pouring) cream
360g white chocolate, finely chopped
2 cups (160g) desiccated coconut, extra
½ teaspoon sea salt flakes
400g 70% dark chocolate, finely chopped
1 tablespoon vegetable oil

Place the coconut, cherries and cream in a food processor and pulse until finely chopped. Place the white chocolate in a medium heatproof bowl over a saucepan of simmering water. Using a metal spoon, stir until melted and smooth. Add the cherry mixture and mix until just combined. Refrigerate for 2–3 hours or until just set.

Place the extra coconut on a large tray, sprinkle with the salt and set aside. Place the dark chocolate and oil in a medium heatproof bowl over a saucepan of simmering water. Using a metal spoon, stir until melted and smooth. Roll teaspoonfuls of the cherry mixture into balls and insert a toothpick into each truffle. Dip the truffles in the melted chocolate, allowing any excess to drip off. Roll the truffles in the salted coconut to coat, remove the toothpicks and place on a large baking tray lined with non-stick baking paper. Refrigerate for 30 minutes or until set. Serve. Makes 50.





choc-cherry truffles with salted coconut



dark chocolate, clementine and honeycomb truffles

¾ cup (180ml) single (pouring) cream
600g dark chocolate, finely chopped
4 candied clementines (100g)⁺, finely chopped
200g 70% dark chocolate, finely chopped
2 teaspoons vegetable oil
1 cup (85g) store-bought honeycomb, crushed

Place the cream in a small saucepan over high heat and bring to the boil. Place the chocolate in a medium heatproof bowl and top with the hot cream. Place the bowl over a saucepan of simmering water and, using a metal spoon, stir until melted and smooth. Add the clementine and stir to combine. Allow to stand at room temperature for 10 minutes. Refrigerate for 2–3 hours or until just firm.

Roll teaspoonfuls of the mixture into balls and place on a large baking tray lined with non-stick baking paper. Refrigerate for 15 minutes or until set. Place the 70% dark chocolate and oil in a medium heatproof bowl over a saucepan of simmering water and, using a metal spoon, stir until melted and smooth. Insert a toothpick into each truffle. Dip the truffles in the melted chocolate, allowing any excess to drip off. Stick the truffles into a piece of styrofoam or thick cardboard. Sprinkle with the honeycomb and refrigerate for 30 minutes or until set. Remove truffles from the toothpicks to serve. Makes 48.

+ Candied clementines are available from specialty food stores.



white chocolate candy cane truffles

½ cup (125ml) single (pouring) cream
40g unsalted butter, chopped
3½ cups (550g) white chocolate melts
10 small candy canes (120g), crushed
1 cup (160g) icing (confectioner's) sugar, sifted

Place the cream and butter in a small saucepan over high heat and bring to the boil. Place the chocolate in a medium heatproof bowl and top with the hot cream mixture. Place the bowl over a saucepan of simmering water and, using a metal spoon, stir until the mixture is melted and smooth. Add the candy cane and mix to combine. Allow to stand at room temperature for 10 minutes. Refrigerate for 2–3 hours or until just firm.

Spread the sugar on a large baking tray. Roll teaspoonfuls of the truffle mixture into balls and roll in the sugar to coat. Place on a tray and refrigerate for 30 minutes or until firm. Makes 45. ■

Cook's tips

- + Most of the truffles will keep refrigerated for 1–2 weeks, so they are easy to prepare in advance. The Christmas cake ice-cream truffles will keep frozen for up to two weeks.
- + As 70% dark chocolate has a lower fat content than regular chocolate, it's perfect to use when making a bittersweet coating for a crisp shell. We've used regular dark chocolate to create smooth and creamy fillings.
- + If the truffle mixture becomes too firm to roll, stand at room temperature for 15 minutes to allow it to soften.
- + White chocolate melts will set more firmly than regular white chocolate and are easier to melt without the mixture seizing.

favourite things · truffles



choc-cherry truffles
with salted coconut



rum and
raisin truffles



bourbon sugar and
pretzel truffles



dark chocolate,
clementine and
honeycomb truffles



eggnog
truffles



white chocolate candy
cane truffles



butterscotch
truffles



christmas cake
ice-cream truffles



coffee amaretti truffles

Luscious Layers

Take classic trifle to luxe new levels with these sumptuous, grown-up desserts. Layers of spongy cake, stunning jellies and folds of rich creams are piled high, spiked with spoonfuls of liqueur-infused syrups. Assemble in advance and adorn with grilled peaches, spun toffee or nuts (for a hint of crunch!) before wowing the guests at your table. It's Christmas pudding, just not as you know it.

photography CHRIS COURT *styling* STEVE PEARCE

inspired · trifles



LSA PUNCHBOWL (25CM) AND LADLE CLEAR FROM MYER.

profiterole, whiskey and maple trifle



brandy eggnog panettone trifle



GLASS DESSERT BOWL (LARGE) FROM DONNA HAY GENERAL STORE.

gingerbread, sherry and caramel trifle

Taking cues from the ultimate Christmas tipple, this eggnog trifle cleverly calls for chopped panettone as its base and is set in a delicate vanilla brandy jelly.

brandy eggnog panettone trifle

800g store-bought panettone, cut into squares
3 cups (720g) mascarpone
2 cups (500ml) single (pouring) cream
1 tablespoon brandy
½ cup (80g) icing (confectioner's) sugar, sifted, plus extra to serve
¼ cup (20g) flaked almonds, toasted
brandy jelly
1 tablespoon gelatine powder
2½ cups (625ml) water
1½ cups (375ml) brandy
1 teaspoon vanilla extract
1¼ cups (275g) caster (superfine) sugar

To make the brandy jelly mixture, place the gelatine and ½ cup (125ml) of the water in a small bowl and stir to combine. Set aside for 5 minutes or until the water is absorbed. Place the remaining water, the brandy, vanilla and sugar in a medium saucepan over medium heat and stir until the sugar is dissolved. Bring to the boil and cook, stirring, for 1 minute. Remove from the heat, add the gelatine mixture and stir to combine. Set aside to cool for 20 minutes.

Arrange the panettone, overlapping slightly, in the base of a 4-litre-capacity glass dish. Pour over the cooled jelly mixture and refrigerate for 2 hours or until set.

To assemble the trifle, place the mascarpone, cream, brandy and sugar in the bowl of an electric mixer and whisk until stiff peaks form. Spoon over the jelly, sprinkle with the almonds and dust with extra icing sugar to serve. Serves 10–12.

Tip: You can assemble this trifle up to 2–3 hours ahead. Refrigerate until ready to serve. Top with almonds and dust with sugar just before serving.

peach and sloe gin jelly trifle

3 white peaches, cut into wedges
3 yellow peaches, cut into wedges
150g store-bought meringues, crumbled
1½ cups (375ml) single (pouring) cream
¼ cup (40g) icing (confectioner's) sugar, sifted
1 teaspoon vanilla extract
¼ cup (55g) caster (superfine) sugar
sloe gin jelly
3 teaspoons gelatine powder
1¼ cups (310ml) water
1¼ cups (310ml) sloe gin⁺
½ cup (110g) caster (superfine) sugar
sloe gin syrup
¼ cup (60ml) water
¼ cup (60ml) sloe gin⁺
¼ cup (55g) caster (superfine) sugar

To make the jelly, place the gelatine and ¼ cup (60ml) of the water in a bowl and stir to combine. Stand for 5 minutes or until the water is absorbed. Place the gin, sugar and remaining water in a saucepan over medium heat and stir until the sugar dissolves. Bring to the boil and cook for 1 minute. Remove from the heat, add the gelatine mixture and stir to combine. Set aside to cool for 20 minutes.

While the jelly mixture is cooling, make the sloe gin syrup. Place the water, gin and sugar in a small saucepan over medium heat and bring to a simmer. Cook, stirring, for 4 minutes or until thick and syrupy. Allow to cool slightly and refrigerate until chilled.

Place two-thirds of the peaches in a 4-litre-capacity glass dish. Pour over the jelly mixture and refrigerate for 2 hours or until set.

To assemble the trifle, top the jelly with the meringue. Place the cream, icing sugar and vanilla in the bowl of an electric mixer and whisk until soft peaks form. Spoon the cream over the meringue.

Preheat a char-grill pan or barbecue to medium heat. Press the remaining peaches in the caster sugar and grill for 2 minutes each side or until charred. Top the trifle with the grilled peaches and drizzle with the sloe gin syrup to serve. Serves 10–12.

⁺ Sloe gin is a gin infused with sloe berries that is sweet and pink in colour. Find it at most liquor stores.

Tip: This trifle can be assembled up to 2–3 hours ahead and kept in the refrigerator. Top with the grilled peaches and syrup just before serving.



peach and sloe gin jelly trifle

raspberry and chocolate frozen trifle

½ cup (125ml) sweet sherry

3 cups (750ml) raspberry sorbet, chopped

2 cups (500ml) vanilla ice-cream, chopped

chocolate cake

2½ cups (375g) self-raising (self-rising) flour, sifted

½ cup (50g) Dutch cocoa powder, sifted

1½ cups (265g) brown sugar

4 eggs

1½ cups (375ml) milk

250g unsalted butter, melted

chocolate ganache

¾ cup (180ml) single (pouring) cream

300g dark chocolate, chopped

meringue icing

1½ cups (330g) caster (superfine) sugar

¼ teaspoon cream of tartar

½ cup (125ml) water

150ml eggwhite (approximately 4 eggs)

To make the chocolate cake, preheat oven to 160°C (325°F). Lightly grease a 20cm round cake tin lined with non-stick baking paper and set aside. Place the flour, cocoa, sugar, eggs, milk and butter in a large bowl and whisk until smooth. Pour into the prepared tin and cook for 1 hour 20 minutes or until cooked when tested with a skewer. Allow to cool in the tin for 5 minutes before turning out onto a wire rack to cool completely.

While the cake is baking, make the chocolate ganache. Place the cream in a small saucepan over medium heat and bring to the boil. Remove from the heat, add the chocolate and allow to stand for 5 minutes or until the chocolate is melted. Stir until smooth and set aside to cool.

Using a large serrated knife, horizontally trim and discard the top from the cake. Cut the remaining cake into 4 equal layers. Trim the layers to fit a 3.5-litre-capacity glass dish. Place 1 cake layer in the base of the dish and drizzle with 1 tablespoon of the sherry. Spoon over one-quarter of the ganache and place the trifle in the refrigerator. Place the raspberry sorbet in the bowl of an electric mixer and beat for 1–2 minutes on low speed or until softened. Spread half the sorbet onto the trifle, returning the remaining sorbet to the freezer, and top with a second layer of cake. Drizzle with 1 tablespoon of the sherry, spoon over one-third of the remaining ganache and place the trifle in the freezer. Place the vanilla ice-cream and 2 tablespoons of the sherry in the bowl of an electric mixer and beat on low speed for 1–2 minutes or until softened. Spread onto the trifle and top with a third layer of cake. Drizzle with 1 tablespoon of the sherry and spoon over half the remaining ganache. Spread over the remaining sorbet and top with the fourth layer of cake. Drizzle with the remaining sherry and spoon over the remaining ganache. Return the trifle to the freezer for 4 hours or until frozen.

To make the meringue icing, place the sugar, cream of tartar and water in a small saucepan over high heat, stirring with a metal spoon, until the sugar is dissolved. Bring to the boil and cook for 4 minutes. While the syrup is cooking, place the eggwhite in the clean bowl of an electric mixer and whisk until stiff peaks form. With the motor running, gradually pour the hot syrup into the eggwhite and whisk for 6 minutes or until glossy and cool. Spoon the icing over the trifle and brown using a small kitchen blowtorch to serve. Serves 10–12.

+ This trifle can be prepared up to 1–2 days ahead and kept in the freezer. If making ahead, remove from the freezer 20 minutes before serving.



KROSNO CHANTELLE TRIFLE BOWL (19.5CM X 21CM) FROM DAVID JONES.

raspberry and chocolate frozen trifle



coffee and amaretti trifle

gingerbread, sherry and caramel trifle

3 cups (750ml) single (pouring) cream
3 cups (720g) sour cream
½ cup (150g) store-bought thick caramel or dulce de leche
gingerbread cake
1½ cups (250g) plain (all-purpose) flour, sifted
2½ teaspoons baking powder, sifted
2 teaspoons ground ginger
1 teaspoon mixed spice
1 cup (175g) dark brown sugar
125g unsalted butter, chopped
½ cup (175g) golden syrup
½ cup (180g) honey
1 egg, lightly beaten
1¼ cups (310ml) milk
pedro ximénez jelly
1½ tablespoons gelatine powder
3 cups (750ml) water
1 cup (250ml) Pedro Ximénez sherry
1 cup (220g) caster (superfine) sugar

To make the gingerbread cake, preheat oven to 180°C (350°F). Place the flour, baking powder, ginger, mixed spice and sugar in a large bowl and mix to combine. Place the butter, golden syrup and honey in a small saucepan over low heat and cook, stirring, until the butter is melted. Add the butter mixture, egg and milk to the flour mixture and whisk until smooth. Pour into a 24cm round cake tin lined with non-stick baking paper and cook for 1 hour or until cooked when tested with a skewer. Turn out onto a wire rack and allow to cool completely.

To make the Pedro Ximénez jelly, place the gelatine and ½ cup (125ml) of the water in a bowl and stir to combine. Set aside for 5 minutes or until the water is absorbed. Place the remaining water, the sherry and sugar in a saucepan over medium heat and stir until the sugar is dissolved. Bring to the boil and cook for 1 minute. Remove from the heat, add the gelatine mixture and stir to combine. Pour the jelly mixture into the base of a 4-litre-capacity glass dish and refrigerate for 2 hours or until set.

To assemble the trifle, place the cream and sour cream in the bowl of an electric mixer and whisk until soft peaks form. Using a large serrated knife, cut the cooled cake in half horizontally. Trim the cake layers to fit your trifle dish. Place one half of the cake on top of the jelly. Spoon one-third of the cream mixture onto the cake and smooth with a palette knife. Top with the remaining cake and spoon over the remaining cream. Spoon the caramel on top and swirl into the cream to serve. Serves 12–14.
+ This trifle can be assembled up to 2–3 hours ahead. Refrigerate until ready to serve.

coffee and amaretti trifle

200g store-bought amaretti biscuits, crushed
½ cup (120g) mascarpone
1 cup (250ml) single (pouring) cream
¼ cup (40g) icing (confectioner's) sugar, sifted
coffee jelly
1½ tablespoons gelatine powder
2 cups (500ml) water
3 cups (750ml) coffee liqueur
2 x 30ml shots espresso or strong brewed coffee
chocolate ganache
1½ cups (375ml) single (pouring) cream
300g dark chocolate, finely chopped
coffee cream
1 cup (240g) mascarpone
1¼ cups (310ml) single (pouring) cream
½ cup (55g) icing (confectioner's) sugar
1 x 30ml shot espresso or strong brewed coffee, cooled

To make the coffee jelly, place the gelatine and ½ cup (125ml) of the water in a bowl and stir to combine. Set aside for 5 minutes or until the water is absorbed. Place the remaining water, the coffee liqueur and espresso in a saucepan over medium heat and stir until the sugar has dissolved. Bring to the boil and cook for 1 minute. Remove from the heat, add the gelatine mixture and stir to combine. Pour the jelly mixture into the base of a 5-litre-capacity glass dish and refrigerate for 2 hours or until set.

To make the chocolate ganache, place the cream in a small saucepan over medium heat and bring to the boil. Remove from the heat, add the chocolate and allow to stand for 5 minutes or until melted. Stir until smooth and set aside to cool.

To make the coffee cream, place the mascarpone, cream, sugar and coffee in the bowl of an electric mixer and whisk until stiff peaks form. Set aside in the refrigerator.

To assemble the trifle, sprinkle the amaretti, reserving ½ cup, over the jelly and top with the coffee cream. Spoon over the ganache and smooth with a palette knife. Refrigerate for 10 minutes or until set. Place the mascarpone, cream and icing sugar in the bowl of an electric mixer and whisk until soft peaks form. Spoon the cream mixture over the trifle and sprinkle with the reserved amaretti to serve. Serves 10–12.
+ This trifle can be assembled up to 2–3 hours ahead. Refrigerate until ready to serve.

Put a trifle twist on the towering croquembouche – layer custard-filled profiteroles with sweet cream and whiskey syrup and finish with sparkling spun toffee.

profiterole, whiskey and maple trifle

2 cups (500ml) single (pouring) cream
¼ cup (40g) icing (confectioner's) sugar, sifted
profiteroles
½ cup (125ml) water
¼ cup (60ml) milk
¼ teaspoon sea salt flakes
½ teaspoon caster (superfine) sugar
80g unsalted butter, chopped
¾ cup (110g) plain (all-purpose) flour, sifted
3 eggs, lightly beaten
3 cups (750g) good-quality store-bought thick custard
maple whiskey syrup
1½ cups (375ml) maple syrup
¼ cup (60ml) whiskey
toffee nests
½ cup (110g) caster (superfine) sugar
2 tablespoons water

To make the profiteroles, preheat oven to 180°C (350°F). Place the water, milk, salt, sugar and butter in a medium saucepan over medium heat and cook, stirring, until the butter is melted and the mixture is boiling. Reduce the heat to low, add the flour and beat with a wooden spoon for 2 minutes or until the mixture is smooth and comes away from the side of the pan. Transfer to the bowl of an electric mixer and beat on medium speed for 1 minute or until slightly cooled. Add half the beaten egg and beat until combined. Add the remaining beaten egg and beat for 1–2 minutes or until the mixture is smooth and well combined. Spoon into a piping bag fitted with a 1cm round nozzle. Pipe 2cm rounds onto 2 lightly greased baking trays lined

with non-stick baking paper. Cook for 15–18 minutes or until puffed and golden. Allow to cool completely on trays.

While the profiteroles are cooling, make the maple whiskey syrup. Place the maple syrup in a medium saucepan over medium heat. Bring to a simmer and cook for 6 minutes or until thickened. Stir in the whiskey, remove from heat and allow to cool completely.

Using a small knife, make a small hole in the base of each cooled profiterole. Place the custard in a piping bag fitted with a 0.5cm round nozzle. Pipe custard into each profiterole and set aside.

To assemble the trifle, place the cream and icing sugar in the bowl of an electric mixer and whisk until stiff peaks form. Spoon a layer of the cream into the base of a 4-litre-capacity glass dish. Top with a layer of profiteroles and drizzle with 2 tablespoons of maple whiskey syrup. Repeat the layering with remaining ingredients, finishing with the remaining cream and profiteroles.

To make the toffee nests, tape 2 wooden spoons, 10cm apart, onto a benchtop with the handles hanging over the side of the bench. Place a sheet of baking paper on the floor under the handles. Place the sugar and water in a small saucepan over low heat and cook, stirring, until the sugar is dissolved. Increase the heat to medium and cook for a further 3–4 minutes or until the caramel is light golden. Remove from the heat and allow the bubbles to subside. Using a fork, quickly drizzle one-quarter of the caramel back and forth between the handles of the spoons to form thin strands. Once set, gather the strands and shape into a large nest. Place on a tray lined with non-stick baking paper and set aside. Repeat with the remaining syrup to make 3 more nests. Arrange the nests on the trifle and drizzle with the remaining syrup to serve. Serves 10–12.

+ The profiteroles can be made up to one day ahead. Store them, unfilled, in an airtight container and fill with custard just before assembling the trifle. This trifle can be assembled 2–3 hours ahead – just refrigerate until ready to serve. Make the toffee nests just before serving. ■



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Award-winning cheeses crafted in Australia
from traditional French recipes.

For tips on creating a magnifique cheese platter and to discover
perfect cheese and wine combinations, visit PresidentCheese.com.au



Caramel

The best gift to give this season is also the sweetest! Our rich and buttery caramels, from soft and chewy twirls to golden honeycomb shards or gently spiced caramel gingerbreads, are the perfect way to treat your favourites and bring a little touch of sweet magic to Christmas.

photography CHRIS COURT *styling* STEVE PEARCE



TIN TAGS FROM PAPER BY MONIKA

twisted honey caramels



popcorn honeycomb shards

A homemade treat is a *gift* that truly *impresses*. Make shards of caramelised honeycomb, or tie a pretty tag to *elegant* cookies to give with jars of silky dulce de leche.



twisted honey caramels

1 cup (250ml) double (thick) cream
65g unsalted butter, chopped
1½ cups (295g) white (granulated) sugar
⅔ cup (240g) honey
sea salt flakes (optional), to serve

Lightly grease and line the base and sides of a 20cm x 20cm square cake tin. Place the cream and butter in a small saucepan over low heat and stir until the mixture is warm and the butter has melted. Set aside and keep warm.

Place the sugar and honey in a medium deep-sided saucepan over medium heat and cook, stirring occasionally, until the sugar has dissolved. Bring the mixture to the boil, insert a sugar (candy) thermometer and cook, brushing down the sides with a wet pastry brush, for 6–7 minutes or until the temperature reaches 154°C (309°F). Gradually add the warm cream mixture and stir well to combine. Cook for a further 11–12 minutes or until the temperature reaches 127°C (260°F). Pouring carefully, immediately add the caramel to the prepared tin and allow to stand at room temperature for 4 hours or until firm.

Cut the caramel into 1cm-wide lengths, halve each length and twist the caramels from each end. Wrap in squares of non-stick baking paper and twist the ends to seal. Refrigerate until needed. Sprinkle with sea salt, if using, to serve. Makes 40.

Tip: These caramels will keep in the refrigerator for up to one week.

popcorn honeycomb shards

5 cups (200g) store-bought caramel popcorn
2 cups (440g) white (granulated) sugar
⅔ cup (160ml) light corn syrup
⅓ cup (80ml) water
1 tablespoon bicarbonate of (baking) soda, sifted

Spread the popcorn on a large 30cm x 42cm lightly greased shallow roasting tray lined with non-stick baking paper and set aside.

Place the sugar, corn syrup and water in a medium saucepan over medium heat, stir to combine and bring to the boil. Insert a sugar (candy) thermometer and cook for 15–17 minutes or until the temperature reaches 152°C (305°F). Remove from the heat and, working quickly, add the bicarbonate of soda, whisking until combined. Immediately pour the mixture over the popcorn. Set aside for 30 minutes or until the honeycomb has cooled and hardened.

To serve, break the honeycomb into shards and package in cellophane bags. Serves 8–10.

+ The honeycomb will keep at room temperature in an airtight container for up to one week.

gingerbread and peanut caramel bars

175g unsalted butter, softened
1¼ cups (220g) brown sugar
½ cup (175g) golden syrup
1 cup (250ml) single (pouring) cream
1½ cups (210g) unsalted peanuts
gingerbread
125g unsalted butter, softened
½ cup (90g) brown sugar
⅔ cup (230g) golden syrup
2½ cups (375g) plain (all-purpose) flour, sifted
1 teaspoon bicarbonate of (baking) soda, sifted
2 teaspoons ground ginger
2 teaspoons mixed spice

To make the gingerbread, place the butter and sugar in the bowl of an electric mixer and beat for 5–6 minutes, scraping down the sides of the bowl, until pale and creamy. Add the golden syrup, flour, bicarbonate of soda, ginger and mixed spice and beat until the mixture just comes together to form a dough. Lightly grease a 20cm x 30cm slice tin and line with non-stick baking paper, leaving a 3cm overhang. Press the dough into the tin and refrigerate for 30 minutes or until firm.

Preheat oven to 180°C (350°F). Cook the gingerbread for 12–15 minutes or until lightly golden brown. Remove from the oven and set aside.

Place the butter, sugar and golden syrup in a medium saucepan over medium heat, stirring, until the butter and sugar have melted. Bring to the boil and cook for 8–10 minutes or until the temperature reaches 140°C (284°F) on a sugar (candy) thermometer. Carefully add the cream, stir to combine and cook for 2 minutes. Add the peanuts and stir to combine. Pour the mixture onto the gingerbread base and place the tin on a large baking tray⁺. Return to the oven and cook for 15–18 minutes or until dark golden brown and slightly set around the edges (the caramel will firm as it cools). Allow to cool for 10 minutes before transferring to the refrigerator to cool completely.

To serve, trim the edges, cut into 6cm squares and package into boxes. Keep refrigerated until ready to serve. Makes 15.

+ It's important to place the tin on a large baking tray in case the caramel bubbles over while cooking.

Tip: The gingerbread will keep in the refrigerator for 2–3 days. Bring back to room temperature to serve.

make now · caramel



gingerbread and peanut caramel bars

chocolate snap cookies with dulce de leche

125g unsalted butter, softened
 ½ cup (110g) caster (superfine) sugar
 1 egg
 2 teaspoons vanilla extract
 1½ cups (225g) plain (all-purpose) flour, sifted
 ⅓ cup (35g) Dutch cocoa, sifted
 ½ teaspoon ground nutmeg
 1 tablespoon raw sugar
 dulce de leche
 2 x 395g cans sweetened condensed milk

Preheat oven to 220°C (425°F). To make the dulce de leche, pour the condensed milk into a 1.5-litre-capacity baking dish and press a sheet of non-stick baking paper on top. Cover the dish tightly with aluminium foil and place in a larger, deeper roasting tray. Fill the larger tray with boiling water until it comes two-thirds up the side of the smaller dish. Cook for 2 hours or until a golden caramel. Spoon into a large bowl and whisk until smooth. Divide the mixture between 2 x 1-cup-capacity (250ml) sterilised glass jars⁺. Refrigerate until ready to serve.

Place the butter and caster sugar in the bowl of an electric mixer and beat for 5–6 minutes or until pale and creamy. Add the egg and vanilla and beat for a further 2 minutes or until well combined. Add the flour, cocoa and nutmeg and beat until the mixture just comes together. Roll out between 2 sheets of non-stick baking paper to 4mm thick. Refrigerate for 30 minutes or until firm.

Reduce oven temperature to 160°C (325°F). Using a 6cm fluted square cutter, cut out 24 squares, re-rolling the dough as necessary. Place the squares on 2 lightly greased, large baking trays lined with non-stick baking paper. Sprinkle with the raw sugar and cook for 8–10 minutes or until crisp. Allow to cool slightly before transferring to wire racks to cool completely.

To serve, spread the dulce de leche on half the biscuits and sandwich with the remaining biscuits. Makes 12.

⁺ To sterilise glass jars, preheat oven to 120°C (250°F). Wash the jars and their (metal) lids in soapy water, rinse and place on a baking tray. Place in the oven for 20 minutes. Remove and allow to cool before filling. *Tip: These biscuits will keep in an airtight container for 2–3 days. The dulce de leche will keep in the refrigerator for up to two weeks. If you'd like to present your gift like we have – tying a couple of biscuits around the jar of dulce de leche – just use a 5mm piping nozzle to cut a hole in the corner of each biscuit before baking. Once cooked, tie together with some twine.*

black sea salt and chocolate caramel macarons

1¼ cups (200g) pure icing (confectioner's) sugar
 ¾ cup (90g) almond meal (ground almonds)
 ¼ cup (25g) Dutch cocoa
 3 eggwhites, at room temperature
 1 tablespoon caster (superfine) sugar
 2 teaspoons black sea salt flakes
 1 cup (300g) store-bought thick caramel or dulce de leche⁺

Preheat oven to 150°C (300°F). Sift the icing sugar, almond meal and cocoa into a large bowl and mix to combine. Set aside.

Place the eggwhites in the bowl of an electric mixer and whisk on high speed for 30 seconds. Add the caster sugar and whisk for 10 minutes or until stiff peaks form and the sugar is dissolved. Fold the cocoa mixture, in 2 batches, through the eggwhite and stir until smooth. Place the mixture in a piping bag fitted with a 1½cm round nozzle and pipe 32 x 4cm rounds onto baking trays lined with non-stick baking paper. Lightly tap the trays on a flat surface to remove any air bubbles and allow to stand for 30 minutes or until a 'skin' forms on the surface. Sprinkle half the macarons with the sea salt. Reduce the oven temperature to 130°C (260°F) and cook for 15–18 minutes or until crisp on the outside and moist in the centre. Allow to cool completely on the trays.

Spoon the caramel onto the macarons without sea salt and sandwich with remaining macarons. To serve, package into boxes and tie with gift tags. Makes 16.

⁺ You can make your own dulce de leche with our recipe, left.

Tip: The macarons will keep unfilled in an airtight container for 1–2 days. Serve the macarons on the same day they are filled.





Filled with *creamy*
caramel and balanced
with a sprinkle of sea
salt, our *delicate*
chocolate macarons
make the daintiest
sweet *treasures*.



black sea salt and chocolate caramel macarons



Light *sprinklings* of sugar fall like snowflakes over these pillowy-soft *marshmallows*, with swirls of *gooey* caramel.

caramel swirl marshmallows

½ cup (125ml) warm water
 2 tablespoons powdered gelatine
 1½ cups (330g) caster (superfine) sugar
 ⅔ cup (230g) liquid glucose
 ½ cup (125ml) water, extra
 ½ cup (150g) store-bought thick caramel or dulce de leche⁺
 1 cup (160g) icing (confectioner's) sugar mixture, sifted

Lightly grease a 20cm x 30cm slice tin lined with non-stick baking paper. Place the warm water in an electric mixer, sprinkle over the gelatine and stir to combine. Set aside.

Place the caster sugar, glucose and extra water in a medium saucepan over low heat and cook, stirring, until the sugar is dissolved. Increase heat to high and bring to the boil. Cook, without stirring, for 6–7 minutes or until the temperature reaches 115°C (239°F) on a sugar (candy) thermometer.

With the mixer on high speed, gradually add the hot syrup to the gelatine mixture, in a thin steady stream, and beat for 3 minutes or until thick and glossy. Working quickly, gently fold through the caramel. Carefully spoon the mixture into the tin. Using a piece of greased baking paper, carefully smooth the marshmallow into an even layer. Refrigerate for 1–2 hours or until set. Lift the marshmallow onto a board. Dust a large knife with a little of the icing sugar mixture and cut into 6cm squares.

To serve, dust the marshmallows with the remaining icing sugar mixture and package in paper bags. Makes 15.

+ You can make your own dulce de leche with our recipe on page 176.
 Tip: The marshmallows will keep in the fridge for up to one week.



tips + tricks

- + When pouring the cream into the syrup, the mixture will bubble vigorously – it's best to use a deep saucepan.
- + It's important to work quickly when making caramel. Make sure all your ingredients are weighed out and your baking pans are lined before you start cooking.
- + A sugar (candy) thermometer will help you achieve the precise temperature for the caramel. Tilt the pan to submerge the thermometer for the most accurate reading.
- + If sugar crystals begin to form on the side of the pan, use a wet pastry brush to brush them away. ■

make now · caramel



caramel swirl marshmallows

Bake & Win



Get baking in the Christmas Cookie Competition for your chance to win 1 of 8 prize packs worth over \$600 each!

Simply share pictures of your cookie creations on Instagram, Twitter or Facebook using #WesternStarCookies to win in this year's cookie extravaganza! Go to taste.com.au/cookies for more baking and decorating ideas, competition terms and conditions, and to see all the entries so far. Entries close 21 December 2015.



Win
1 of 8 Breville
prize packs worth
over \$600 each

Christmas cookies

250g Western Star Chef's Choice Premium
Cultured Unsalted Butter, chilled & chopped
3 cups plain flour
1 cup icing sugar mixture
1 egg
1 tablespoon milk
1 teaspoon vanilla extract

1. Place butter, flour and icing sugar in a food processor. Process until mixture resembles fine breadcrumbs. Add egg, milk and vanilla extract. Process until mixture just comes together.
2. Turn onto a lightly floured surface. Knead gently until smooth. Divide mixture in half.

Shape into 2 discs. Wrap in plastic wrap.
Refrigerate for 30 minutes.

3. Preheat oven to 170°C/150°C fan-forced.
Line 4 baking trays with baking paper. Roll 1 dough disc between 2 sheets of baking paper until 5mm thick. Using cookie cutters, cut shapes from dough, re-rolling and cutting dough scraps. Place on prepared baking trays, 2cm apart. Bake, 1 tray at a time, for 12 minutes or until pale golden. Transfer to a wire rack to cool completely.

*It's not
Christmas
without...*



The 8 Breville prize packs include
a NEW Boss to Go personal blender
and a Kitchen Wizz 11 food
processor, worth \$629.90 each.
Total prize pool over \$5,000!

PHOTOGRAPHY CHRIS COURT STYLING EMMALY STEWART
KORKEN JAR WITH LID FROM IKEA, CALICO RED RIBBON FROM INKY CO,
ROUND TAG FROM EAST OF INDIA. SEE DIRECTORY FOR STOCKIST DETAILS.



Style and gifts



natural BEAUTY

Special handmade gifts and rustic touches in both your wrapping and decor create a warm sense of Christmas tradition. Use swathes of natural fabrics with accents of red and green for a simple effect that's both impressive and relaxed.

photography CHRIS COURT + BEN DEARNLEY

styling EMMALY STEWART

Mini *hessian* pouches and squares of calico (or even a tea towel) are a unique way to wrap your *thoughtful gifts*. Tie with twine and add a ceramic decoration or a *sprig of greenery* with a burst of red berries for extra festive feel.

This page: Medium hessian bag, \$2.50 (set of 20), from The Base Warehouse. Ceramic decorations, \$29 (set of 6), from One French Summer.





Put together a homemade *kitchen garden*, with handy chalkboard plant labels, as a bespoke gift for green thumbs. Wrap pots in hessian and finish with a festive ribbon.

This page: Chalkboard planters 8cm, \$9 each, from West Elm. Ironbark fork and trowel hand tools, \$9.48 each, from Bunnings. Vins crate, \$59.95 (set of 2), from Freedom. Small blackboards on stakes, \$1.95 each, from Wheel & Barrow. Calico red and white striped ribbon, \$24.95 (10m), from Inky Co. Medium hessian bag, \$2.50 (set of 2), from The Base Warehouse.

Sweet edible treats are always *welcome gifts* and when beautifully presented, they'll be all the more appreciated.

Once you've made our *irresistible truffles* (see recipes, page 146), pop them in a baking tray, wrap with a tea towel and fasten with a wooden peg for a gift that will be *truly treasured*.

Right: 12-cup mini muffin pan, \$6, from Target. Herringbone red/white tea towel, \$26.95 (set of 4), from Wheel & Barrow. Vinter 2015 tags, \$1.99, and vinter 2015 string, \$4.99, from Ikea.



We love this clever idea! Package up your *Christmas cookies* in compact-disc envelopes, with a pretty ribbon and cute decoration as a *final flourish*.

Left: Insystem CD envelopes, \$7.95 (50-pack), from Officeworks. Ceramic word stars, \$12.95 each, from Paper Boat Press. Vinter 2015 tags, \$1.99, from Ikea.

MODERN *elegance*

Less is more when it comes to a contemporary Christmas. Take a cue from Nordic style and go for a silvery palette with small pops of colour for a sophisticated look.

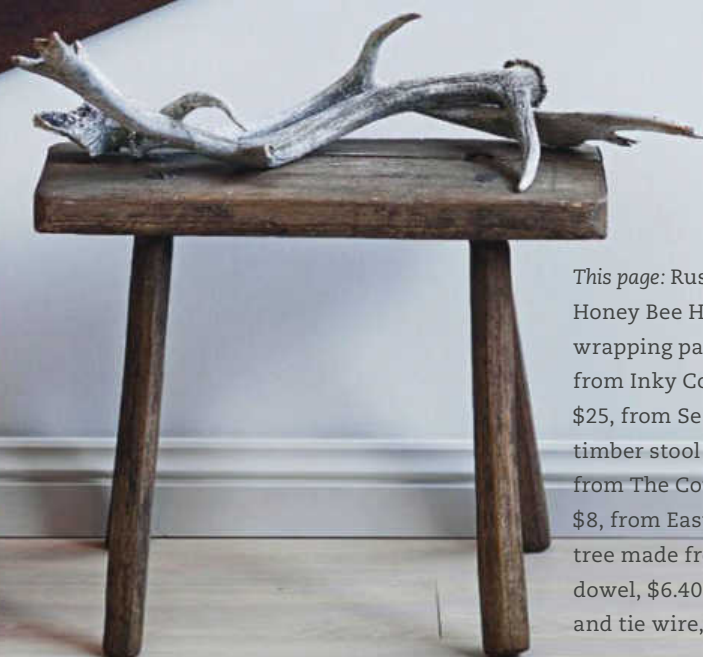
photography CHRIS COURT + BEN DEARNLEY styling EMMALY STEWART



A ready-made *picnic basket* is a romantic gourmet gift for two. Add homemade hummus dips (see recipes, page 45), grissini, crusty bread and a good-quality olive oil.

This page: Small mesh basket, \$29.95, from Freedom. Ultra Premium Reserve Hojiblanca Extra Virgin Olive Oil, \$20, from Cobram Estate. Glass jars, \$5.95 each, from Wheel & Barrow. Boska cheese knife with white oak handle, \$20, from Williams-Sonoma. Cream/platinum stripe napkins, \$6.95 each, from Wheel & Barrow. Artwrap tag, \$2 (set of 10), from Eckersley's. Brown string, \$5.95 (85m), from Inky Co.

This *pared-back* Christmas tree is both striking and a fantastic *space-saving* idea when you're short on room. We've made ours by tying large sprigs of *rosemary* to lengths of balsa wood dowel, then mounting them on the wall. So simple and *fragrant*!



This page: Rusty metal star, \$189, from Honey Bee Homewares. Noel Craft wrapping paper, \$14.95 (10m), from Inky Co. Deer antlers, from \$25, from Seasonal Concepts. Dutch timber stool with peg legs, \$175, from The Country Trader. Wire star, \$8, from East of India. Christmas tree made from balsa wood 8mm dowel, \$6.40, from Eckersley's, and tie wire, \$6.55, from Bunnings.



These *chewy* honey caramels (see recipe, page 174) are a *sweet sensation*. Twisted or served straight, they are made all the more *delightful* when decorated with silver washi tape, red string and sparkling stars.

Above: Scotch expressions washi tape, \$12.14 (3-pack), from Officeworks. Red paper cord, \$15.95 (50m), brown string, \$5.95 (85m), and silver wire stars, \$12.95 (20-pack), from Inky Co. Above right: Vineyard stemless Champagne glass, \$12.95, from Country Road. Galvanised bucket, \$26, from Williams-Sonoma. Ruinart Blanc De Blancs, \$112.49, from Moët Hennessy Collection. 'Twas The Night Before Christmas houses ceramic tag, \$15.95, from Paper Boat Press. Alain Milliat white peach nectar, \$14.95, from Simon Johnson. Right: Citrus reamer, \$3.95, from Wheel & Barrow. Outdoor metal ice bucket, \$34, from West Elm. Korken bottle with stopper, \$1.69, from Ikea. Certified Organic Raw Agave Syrup, \$7.90, from Loving Earth. Vineyard stemless wine glasses, \$12.95 each, from Country Road.

DIY *drink buckets* make a cute gift or serving idea. Try a Champagne cocktail pail, with a bottle of peach nectar, or one that includes soda, lemons and agave syrup to make *fresh* lemonade.





Build a wreath on a hanging *herb dryer* to create a stunning talking piece. Go for leaves with *muted green* and silver tones, such as eucalyptus and dusty miller.

Herb dryer, \$30, from Heaven in Earth. Plates and bowls stacked on the table from Studio Enti and Mud Australia. ■

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directory + measures

Where to find the suppliers used in this issue of *donna hay magazine*.

If items are not listed, they are from Donna Hay's personal collection or from overseas. All prices listed are approximate and correct at the time of going to press. Details were given by the suppliers and manufacturers listed.

- + **Bardot Junior** 1300 466 526; bardot.com.au
- + **Bougies De Luxe** 0416 604 073; bougiesdeluxe.com.au
- + **Bunnings** (03) 8831 9777; bunnings.com.au
- + **Cargo Crew** (03) 9411 9850; cargocrew.com.au
- + **Cobram Estate** 1300 558 828; cobramestate.com.au
- + **Cocolux Australia** 0414 277 350; cocoluxaustralia.com
- + **Country Road** 1800 801 911; countryroad.com.au
- + **Cult** 1300 768 626; cultdesign.com.au
- + **David Jones** 1800 354 663; davidjones.com.au
- + **Donna Hay General Store** (02) 9525 6483; donnahay.com.au
- + **East of India** (02) 4423 2041; eastofindia.com.au
- + **Ecco** 1300 138 099; au.shop.ecco.com
- + **Eckersley's** 1800 701 602; eckersleys.com.au
- + **Francia** (02) 9948 4977; franca.com.au
- + **Freedom** 1300 135 588; freedom.com.au
- + **Gascoigne and King** 0413 599 397; gascoigneandking.com
- + **Heaven In Earth** (02) 4423 2041; heaveninearth.com.au
- + **Hermes** 1300 728 807; australia.hermes.com
- + **Honey Bee Homewares** (02) 9948 9908; honeybeehomewares.com.au
- + **Ikea** ikea.com.au
- + **Inky Co.** (03) 9239 5080; inkyco.com.au
- + **Jac+ Jack** (02) 9380 6630; jacandjack.com
- + **La Mer** 1800 661 392; cremedelamer.com.au
- + **Matteau Swim** matteau swim.com; info@matteau-swim.com
- + **Mecca** 1800 007 844; mecca.com.au
- + **Moët Hennessy Collection** 1800 554 100; moët-hennessy-collection.com.au
- + **Mud Australia** (02) 9569 8181; mudaaustralia.com
- + **Myer** 1800 811 611; myer.com.au
- + **Officeworks** 1300 633 423; officeworks.com.au
- + **One French Summer** 0438 401 777; onefrenchsummer.com.au
- + **Palm Beach Collection** (02) 9999 4001; palmbeachcollection.com.au
- + **Paper Boat Press** (07) 3366 9956; paperboatpress.com
- + **Papier D'amour** (02) 9362 5200; papierdamour.com.au
- + **Riedel** riedelglass.com.au
- + **Saba** 1800 441 739; saba.com.au
- + **Scanlan Theodore** (03) 9826 5742; scanlantheodore.com
- + **Seasonal Concepts** 0430 044 383; seasonalconcepts.com.au
- + **Seed Heritage** 1800 118 889; seedheritage.com
- + **Simon Johnson** 1800 655 522; simonjohnson.com
- + **SK-II** sk-ii.com.au
- + **Studio Enti** 0417 111 688; studioenti.com.au
- + **Target** 1300 753 567; target.com.au
- + **The Aromatherapy Co.** 1800 104 029; thearomatherapycompany.co.nz
- + **The Base Warehouse** thebasewarehouse.com.au
- + **The Bay Tree** (02) 9328 1101; thebaytree.com.au

- + **The Country Trader** (02) 9698 4661; thecountrytrader.com.au
- + **Timbermill** (02) 8068 1152; timbermill.com.au
- + **Uniqlo** uniqlo.com.au
- + **Vanishing Elephant** vanishingelephant.com
- + **West Elm** 1800 239 516; westelm.com.au
- + **Wheel & Barrow** (08) 8282 2100; wheelandbarrow.com.au
- + **Williams-Sonoma** 1800 231 380; williams-sonoma.com.au
- + **Woodyroo** woodyroo.com

CUP CONVERSIONS FOR BASIC INGREDIENTS

1 cup almond meal (ground almonds)	110g	3¾ oz
1 cup brown sugar	175g	6 oz
1 cup white sugar	220g	7 oz
1 cup caster (superfine) sugar	220g	7 oz
1 cup icing (confectioner's) sugar	150g	5 oz
1 cup plain (all-purpose) or self-raising flour	150g	5 oz
1 cup fresh breadcrumbs	70g	2½ oz
1 cup finely grated parmesan	80g	2½ oz
1 cup uncooked rice	200g	7 oz
1 cup cooked rice	165g	5¾ oz
1 cup uncooked couscous	200g	7 oz
1 cup cooked, shredded chicken, pork or beef	160g	5¾ oz
1 cup pitted olives	160g	5¾ oz

LIQUID MEASURES

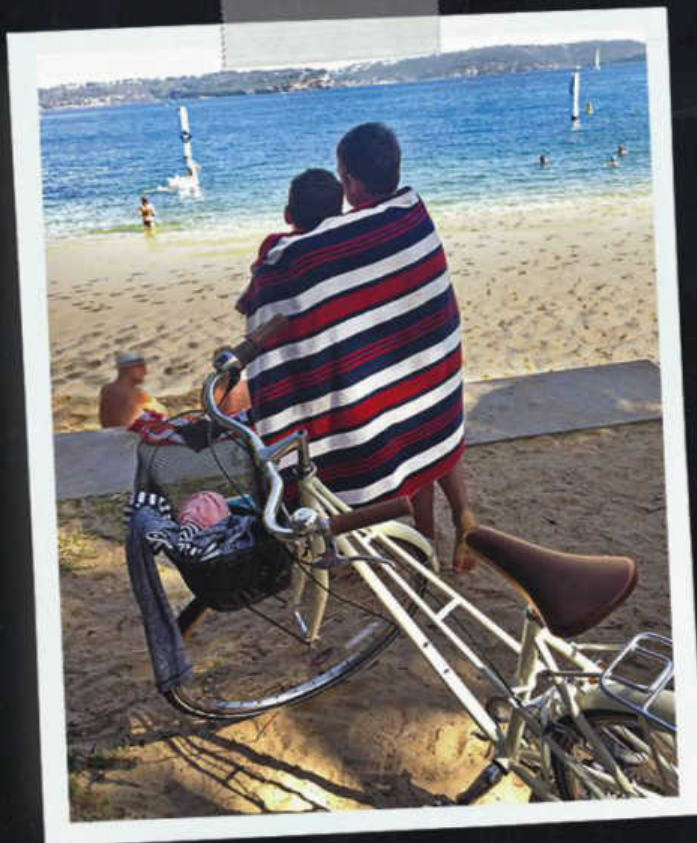
cups	metric	imperial
¼ cup	60ml	2 fl oz
⅓ cup	80ml	2½ fl oz
½ cup	125ml	4 fl oz
⅔ cup	160ml	5 fl oz
¾ cup	180ml	6 fl oz
1 cup	250ml	8 fl oz
2 cups	500ml	16 fl oz (1 American pint)
2½ cups	625ml	20 fl oz (1 Imperial pint)
4 cups	1 litre	32 fl oz

SOLID MEASURES

metric	imperial
20g	¾ oz
60g	2 oz
125g	4 oz
180g	6 oz
250g	8 oz
500g	16 oz (1 lb)
1kg	32 oz (2 lb)

Christmas tradition

I think the most comforting things about Christmas are those time-honoured traditions we love to come back to, year after year – those familiar rituals or celebrations that make us feel truly festive and content. For me, it wouldn't be Christmas without an early morning swim with my boys. Every year, after we open a few presents (*very important*), the three of us sneak down to the beach for a quick dip before the rest of the family arrives, then it's back home for breakfast. Angus absolutely must have a slice of toasted panettone (or 'Christmas bread', as he calls it!), while Tom will tuck into a big bowl of cherries and mango. After that, we're all set for a day of fun and festivity, and I wouldn't have it any other way. ■





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